

THE NATIONAL Provisioner

THE MAGAZINE OF THE

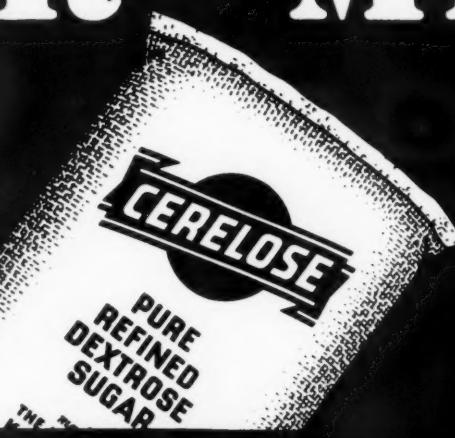
Meat Packing and Allied Industries

Volume 99

AUGUST 20, 1938

Number 8

THE SUGAR that helps to develop and retain COLOR in MEAT



CERELOSE

» PURE DEXTROSE SUGAR «

MORE POUNDS PER HOUR -- -- MORE PROFIT PER POUND

. . . The time you can save by installing a new Buffalo Silent Cutter means a bigger margin of profit on every pound of sausage you produce—and the cleaner, cooler cutting of the New Buffalo protects the protein value of the meat and increases the yield—another important profit factor.

Entirely new design and construction have made the New Buffalo lower and easier to work on. It requires less power and less floor space. The motor is mounted back of the cutter out of the way—away from moisture and flour. The Emptying Device is air operated—effortless and fast. The knife hood is lighter and the plug is quickly detachable. One man can easily raise the hood to clean or sharpen the knives.

Check the lifetime construction of the New Buffalo. Note the adjustable bowl supports that keep the bowl running smoothly and always in perfect adjustment. Consider the 4 heavy knife shaft bearings—and all the other cost reducing, lifetime Buffalo features.

BUFFALO SELF-EMPTYING SILENT CUTTER

Three sizes: Model 70B—750-800 pounds capacity.
Model 65B—550-600 pounds capacity. Model 54B—
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1938

AUGUST

1938

Monday

22

Remember to order
STANGE PORK SAUSAGE
SEASONING

Ask them to develop
special Blend for us!
We also need 2,000 Orange I
Casing Color Tablets

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2536 W. MONROE ST.
CHICAGO, ILLINOIS

The National Provisioner

THE MAGAZINE OF THE MEAT PACKING AND ALLIED INDUSTRIES



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Daily Market Service
(Mail and Wire)

"THE NATIONAL PROVISIONER DAILY MARKET SERVICE" reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 S. Dearborn St., Chicago.

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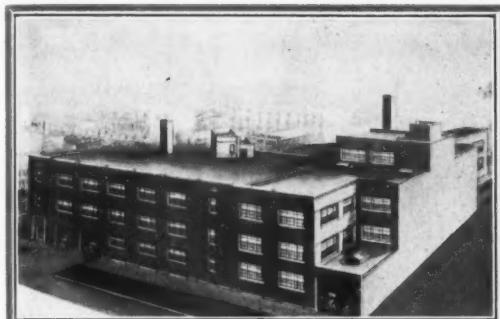


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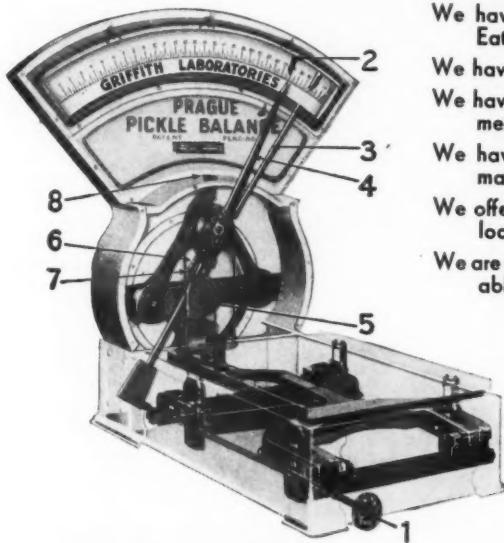
The National Provisioner

INVESTIGATIVE SCIENCE GOES ONE STEP FORWARD



THE GRIFFITH LABORATORIES' CHICAGO FACTORY

We dedicate this enlarged building and equipment to the forward-looking meat packers.



10% Curing Pickle added to green weight made this Smoked Ham. — 100% out of Smokehouse.

THE GRIFFITH LABORATORIES

1415-31 West 37th Street, Chicago, Illinois

Eastern Factory: 35 Eighth St., Passaic, N. J.

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Week Ending August 20, 1938

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**HEAVY FALL KILL DEMANDS EFFICIENT EQUIPMENT
ARE YOU PREPARED?**

BOSS
For
Best
Of
Satisfactory
Service



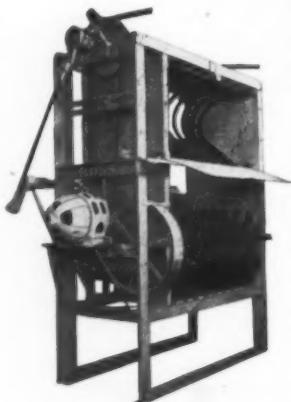
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"BOSS" Jumbo Dehairer for Largest Plants

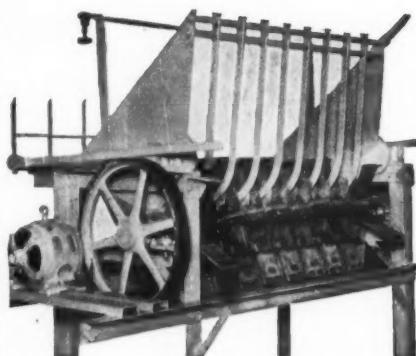
While we are sweltering in summer's heat, it is difficult to realize that autumn is almost at the door.

Just at the time when the heavier killing is done, hog slaughterers meet their greatest problem. The "hard hair" season is on!

Users of "BOSS" Dehairers do not need to worry. A careful check of the machine to see that it is in good operating order and replacement of belt scrapers that have lost their resiliency will restore their machines to the same efficiency for which the "BOSS" has been known for more than 22 years.



**"BOSS" Grate Dehairer
for Medium Size Plants**



**"BABY BOSS" Dehairer
for Smallest Plants**

**"BOSS" DEHAIRERS IN THEMSELVES MEET THE MOST RIGID INSPECTION DEMANDS
*No Additional Equipment is Required to Obtain Best Results***



The Cincinnati Butchers' Supply Corporation

824 Exchange Ave., U. S. Yards,
Chicago, Ill.

***Mfr. "BOSS" Machines for Killing,
Sausage Making, Rendering***

**FACTORY:
1972-2008 Central Ave.
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GENERAL OFFICE: 2145 Central Parkway, Cincinnati, Ohio

FOR PERFECTION IN HAM FLAVOR, EYE APPEAL AND TEXTURE NEVERFAIL



TO THE PACKER WHO SAYS...



"... BUT WE
ALREADY USE A
FAST CURE...
SO WHAT?"

FAST-SELLING SAUSAGE LOAVES WITH MAYER'S SPECIAL SEASONING

It's the flavor that brings re-orders for your summer meat specialties. Let us help you develop spice formulas exactly suited to the taste of your customers. Write us!

Like all good ideas, the short cure has spread fast. And like all new ideas, some degree of error has crept in with the truth.

It is true that housewives everywhere are enthusiastic about the new style hams. But already, at the country's meat counters, complaints are heard about "these tender hams falling apart when cooked," or that the hams when cut looked wet and soggy.

This lack of binding quality and excess moisture in the meat is *in no sense due to the fast cure*. It results when packers, too anxious for immediate profits, yield to the temptation of *overpumping* the hams.

That is why we have repeated so often: For uniformly satisfactory results, standardize on the NEVERFAIL 3-day Ham Cure, which specifies 10% pickle added. Besides consistently producing hams of superb color, texture and mildness, NEVERFAIL imparts to your product a unique *spiced flavor*, not obtainable with any other cure.

See for yourself! Let us make a demonstration in your own plant. Write us!

WE LEAD . . . others must follow!

H. J. MAYER & SONS CO.

6819-27 S. Ashland Ave., Chicago, Illinois

Canadian Sales Office: 159 Bay St., Toronto . . . Canadian Plant: Windsor, Ontario

3 Smart Ideas

EACH ONE USING THE SALES POWER OF 100% VISIBILITY



In attractively printed Cellophane cellulose film, these sausage items of L. S. Briggs Co., Washington, D. C., take full advantage of Cellophane to promote *pick-up* sales and *repeat* business.

The sparkle of Cellophane adds a look of extra quality that implies the packer's pride in his product . . . helps command a better price. The 100% transparency of Cellophane lets the shopper see the sausage itself, its quality and color. At the same time, it gives the sausage sanitary protection. The brand name printed right on the Cellophane goes into the home . . . gives the high remembrance value that wins *repeat* sales.

PACKAGING SERVICE

- One of our Field Representatives will be glad to help you with new package plans. No obligation. Just write: E. I. du Pont de Nemours & Co., Inc., "Cellophane" Division, Wilmington, Del.

Cellophane
TRADE MARK

"Cellophane" is a trademark of E. I. du Pont de Nemours & Co., Inc.





BRISGO*

THAT
IN A WORD—

EXPLAINS WHY MANY **HOG PACKERS**, THIS YEAR,
ARE VACATIONING LIGHT-HEARTEDLY AND FANCY FREE !

THEY CAN LEAVE THEIR "HOG DEHAIRING" TROUBLES AT HOME
NO "NICKED PIG" VEXATIONS FOR THEM !
NO "SINGEING" HEEBIE JEEBIES !
NO "DEGRADING" ANXIETIES !

BRISGO

SENDS THEM AWAY TO A HAPPY VACATION BECAUSE
IT ELIMINATES ALL "HAIR REMOVAL" WORRIES AND
SENDS THE PIGGIES OFF THE "DRESSING RAIL" TO A
BIGGER AND BETTER PAYING MARKET BECAUSE
IT TAKES THE HAIR COMPLETELY OUT
EASILY, THOROUGHLY, AND ECONOMICALLY !

MAKE SURE OF A LASTING VACATION
FROM "HOG DEHAIRING" WORRIES !
YOU CAN FIND OUT BY USING THE COUPON

HERCULES NAVAL STORES

HERCULES POWDER COMPANY

INCORPORATED

910 Market Street, Wilmington, Delaware.



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CHICAGO .. NEW YORK .. ST. LOUIS .. SALT LAKE CITY ... SAN FRANCISCO ..



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Company _____

Street _____

City _____ State _____



*Reg. U.S. Pat. Off. by Hercules Powder Company.

MM-14

Printed SYLPHRAP* SYLVANIA CELLOPHANE for Dried Beef Wraps



CUDAHY BROTHERS CO. carefully protects its different brands of dried beef by wrapping them in a fully transparent sheet of printed SYLPHRAP-Sylvania cellophane. ¶ Why? Because it knows that SYLPHRAP has all the requisites for preserving the original freshness and flavor of the product, and

at the same time—being a fully transparent sheet—gives full display value to the product. ¶ Printed SYLPHRAP assists the dealer in building brand preference with the consuming trade. It will add prestige to your brands and assist you in increasing your sales. ¶ Write for the names of our printing converters.

*Reg. U. S. Pat. Off.

Manufactured since 1929 by

SYLVANIA INDUSTRIAL CORPORATION

Executive and Sales Offices: 122 East 42nd Street, New York

Works: Fredericksburg, Va.

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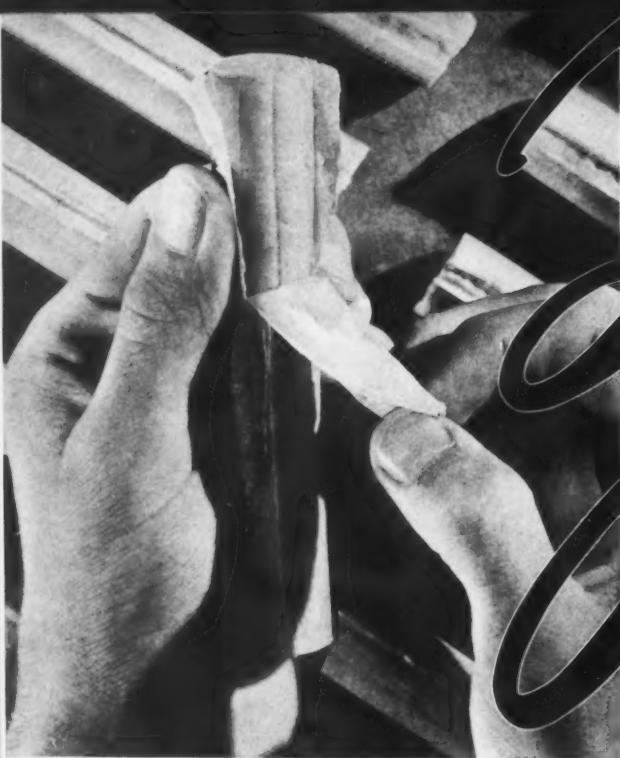
A METEOR HITS MILWAUKEE



SEE NEXT 3 PAGES 

Zipp! OFF

and C... Milwaukee Production before



Here's What Milwaukee Retailers Said:

Retailer No. 1—"My customers like Zipp Franks. My original order and several reorders have been sold very rapidly."

Retailer No. 2—"In all my experience, I've never seen a product with the sales appeal of the new Zipp Frank."

Department Store Meat Manager—"Any doubts I may have had about the sales appeal of this new product have certainly been answered by the fine sales record we have made this week."

Retailer No. 3—"I sold more Zipp Franks one day than I sold the previous week of regular Franks."

Retailer No. 4—"The new Frank with a Zipper is just what my customers were looking for."

Department Store Executive—"The women in our store almost mobbed our demonstrator, trying to buy Zipp Franks. One girl sold more than a pound a minute—520 pounds in one day!"

Retailer No. 5—"I did not stock Zipp Franks the first few days they were introduced, but due to many requests I was forced to lay in a supply. I haven't been sorry."

Retailer No. 6—"I was one of the first to order Zipp Franks. I have done a heavy business all week."



Such remarkable sales results are being obtained by a product with a unique and different selling point. Zipp Franks are the only sausage producing product that can be eaten with a zipper.

There never has been a more productive ZIPP product. Zipp Franks are a quality sausages and offers to sausage manufacturers the opportunity to compete in a new and tremendous market.

ZIPP Casings are easy to use, easy to link, easy to cook and easy to eat. Capacity of Zipp Franks is three times that of regular sausages. You can eat more and every Frank is a meal.

It is from two to three times more meat per Frank than in regular sausages. Make Franks the new meal.

Write for free catalog.

IDENTIFIED

222 WEST 42nd Street
TEL 2-1212

This Milwaukee Sensation Will Make You Happy!

OFF COMES THE SKIN!

and Creates City-Wide Sensation in
Milwaukee with Sales of Entire Week's
Supply before 10:30 a.m.

Such remarkable acceptance could only be gained
by a product with remarkable qualities—a product
so unique and different that it promises to change
the sausage producing and consuming habits in every
part of the country.

There never has been and never will be another
product like ZIPP! Not only does it have every
quality desired by the American Public, but it offers
to sausage manufacturers everywhere possibilities for tremendously increased profits.

Casings are easier to stuff. There is no cost for
tripping. Sausage cooks and smokes in much less
time. Capacity of smokehouses is increased up to
100%. You get definite identification of each
Frank without extra operations.

from two to four cents cheaper per pound to
make Franks the ZIPP WAY. Make us prove it!

Write—Wire—Phone

IDENTIFICATION, INC.

222 WEST ADAMS STREET, CHICAGO

TELEPHONE STATE 1638



FRANK WETTERLING

Wetterlings, Inc., says:

"MILWAUKEE ATE IT UP"

"Never in my entire experience have I seen a product with the sales appeal of ZIPP! Orders and reorders have been the greatest in the history of our business. ZIPP Franks were accepted with open arms by the housewives of Milwaukee and I feel sure this will be the case everywhere."

"WETTERLING Franks will be ZIPP Franks from now on."

Will Now Grin the Nation!



Mass Meeting of Canned Meats

"What our industry needs is more displays, so that no one in any city or town can go into any retail food store without being reminded of delicious meats in wide variety. Experience has proved that displays increase sales.

"We are meat's shock troops. Our hermetically sealed Canco protection will help our packers capture distribu-

tion and displays in every good outlet in America. We are the means by which women at all food store counters can be reminded every day to include meats in menus."

Canco lithographed meat cans will always look inviting, fresh and clean. The metal surface can be lithographed so attractively and colorfully that grocers will be proud to put your cans "up front", where they will catch women's eyes.

CANCO

AMERICAN CAN COMPANY

230 PARK AVENUE, NEW YORK, N. Y.

104 SOUTH MICHIGAN AVENUE, CHICAGO 111 SUTTER STREET, SAN FRANCISCO
WORLD'S LARGEST MANUFACTURER OF METAL AND FIBRE CONTAINERS



Casings for every type of Sausage

FOR fresh sausage, cooked sausage, dry sausage—there is a complete selection of Armour casings available. These are casings of fine quality, perfectly processed. They are carefully selected and accurately graded.

Come to Armour for the finest in

- * BEEF CASINGS
- * HOG CASINGS
- * SHEEP CASINGS

Prices are *always* in line.

ARMOUR AND COMPANY

Chicago, U. S. A.

The National Provisioner

THE NATIONAL PROVISIONER

AUGUST 20, 1938

*The Magazine of the Meat
Packing and Allied Industries*

Rendering Plant Layout—

Efficient Results
Depend on Proper
Planning and Equipment

RENDERING plant design and layout is simple, compared with that of meat packing and sausage manufacturing plants. Equipment must be efficient — this is most important — though no great variety of complicated equipment is required. Operations are carried on in regular sequence. Problems of handling and interdepartmental transportation of raw materials and finished products, both during and after processing, are easily solved by

utilizing gravity and power-operated conveyors.

Efficient modern equipment for all operations of rendering is available, such as crushers, hashers, melters, presses, grinders, etc. The plant designer's job, therefore, is largely one of adapting the equipment to the particular situation, and planning the building and auxiliary apparatus for the convenient, speedy and economical handling of raw materials and finished products.

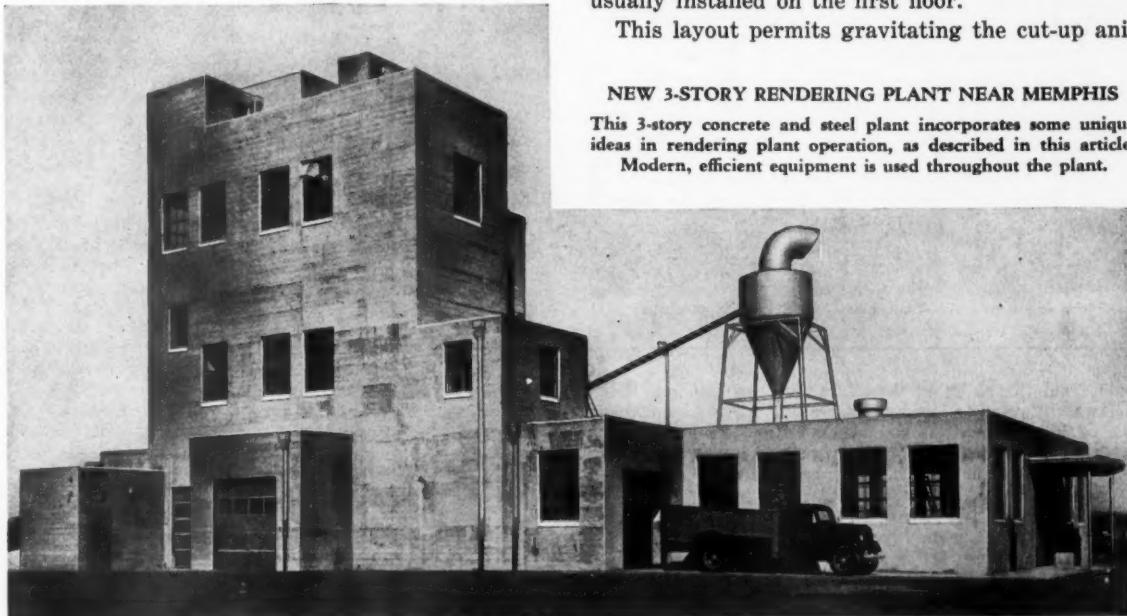
Types of Layouts

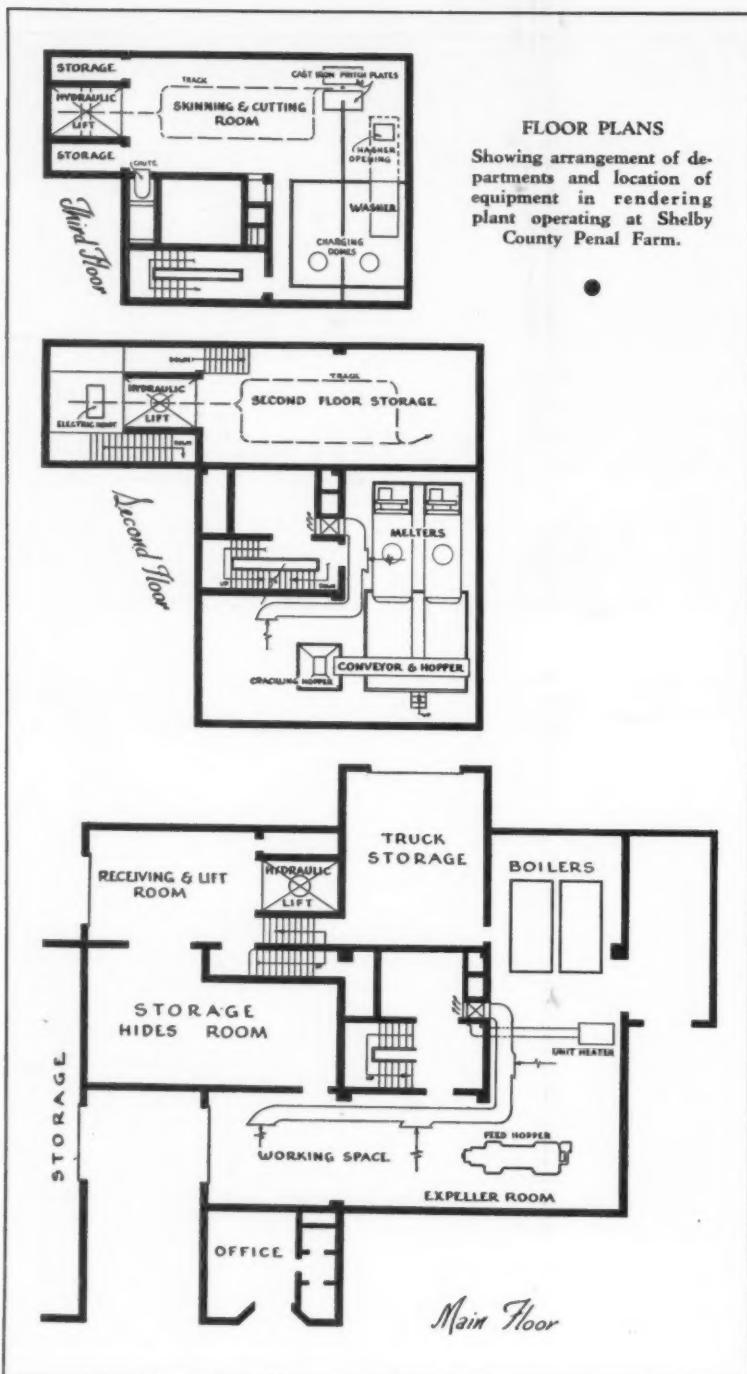
Modern rendering plants are frequently constructed two stories high, particularly when the volume of raw material available justifies the expense of the second story. In these plants the fallen animals are elevated to the second floor by hoists or on elevators. Here they are skinned and cut up and the sections dropped into the "hog" or directly into the melters. Melters and percolators, presses and crackling grinding and sacking equipment are usually installed on the first floor.

This layout permits gravitating the cut-up ani-

NEW 3-STORY RENDERING PLANT NEAR MEMPHIS

This 3-story concrete and steel plant incorporates some unique ideas in rendering plant operation, as described in this article. Modern, efficient equipment is used throughout the plant.





FLOOR PLANS

Showing arrangement of departments and location of equipment in rendering plant operating at Shelby County Penal Farm.

first floor. In this case cracklings are gravitated from percolators into expeller, and the cost of power to operate the crackling conveyor is saved.

In other three-floor layouts pressing is done on the second floor, cracklings being elevated from percolator to expeller by a drag conveyor. Crackling grinding is then done on the first floor, the expeller cake being gravitated into the grinder.

Cost of power for operating crackling conveyors is not great, however, while the cost of adding a third floor may be considerable. It is only in localities where a large quantity of raw material is received, therefore, that the overhead expenses on the cost of a third story can be recovered in the saving in power cost to operate crackling conveyors. Where the situation warrants it a three-floor rendering plant has its advantages from cost and material-handling standpoints.

Unique Details in New Plant

The 3-story reduction plant for processing fallen animals, recently placed in operation on the 3,000-acre Shelby County Penal Farm, 12 miles east of Memphis, Tenn., is one of a number of new rendering plants constructed this year. This plant has interesting details of design, some of which are said to have been used for the first time in a rendering plant.

Many of the building details which make this plant outstanding might be applied to any new rendering plant. Design innovations will be of interest to those renderers planning new plants, who hope some day to replace old buildings with new and modern ones, and to the many rendering plant owners who like to keep up-to-date on rendering developments. As an aid to a better understanding of the design and arrangement of this plant, floor plan sketches are here shown.

The building is of reinforced concrete and steel construction and is 100 per cent fireproof, no combustible materials entering into its construction. Window sashes are of steel, floors are of brick and all stairs, gratings, platforms, etc. are of metal. An elevator connects the second and third floors of the plant with the first floor receiving room.

Eliminating Odors

Provisions for sanitation and odor elimination are considered by rendering men who have visited the plant to be the most modern ever provided in a building of this kind. Showers are provided for all workers, numerous drains keep floors in processing rooms free of standing water, and numerous windows provide an abundance of natural light. Dadoes of glazed tile are installed in all processing rooms and halls. Walls above the dadoes are plastered and painted with two coats of white gloss enamel.

An outstanding feature of this plant, however, is the ventilating system. This consists of a double inlet fan with a capacity of 44,880 cubic feet per minute and a duct system with outlets in

imals from the skinning floor into the melters with a very low handling cost. Where labor would otherwise be required—as in handling drained cracklings from the percolators into the press, a drag conveyor can be used to advantage, particularly when the cracklings are pressed in an expeller. It is also quite common practice in two-story rendering plants to install a conveyor for moving pressed material from the

expeller to the crackling and sacking department. Hides are gravitated from the skinning floor to the hide cellar.

It is possible to reduce rendering costs still further—particularly the cost of handling cracklings on conveyors—by constructing the rendering plant three stories high. In such layouts skinning is done on the third floor, cooking on the second floor and pressing, grinding cracklings and sacking on the

PRESSING CRACKLINGS

In foreground is an Anderson duo-expeller, cracklings from which are of high quality, having low grease and high protein content. Grease content runs around 6.2 p.c. and protein 63 p.c. Cracklings are shovelled from percolators into screw conveyor which discharges into hopper connected with a chute feeding directly into expeller.

In background is one of two Kewanee gas-fired horizontal return tubular boilers used for generating steam for rendering and winter heating.

every room in the plant. Capacity of the system is sufficient to change the air in the plant every two minutes and in some rooms, where odors are most prevalent, air is changed every minute.

As will be seen from the accompanying illustration of the exterior of this plant, the area of the upper floors is less than the ground floor area. This simplifies lighting and ventilating problems, by making it possible to install windows on opposite sides of rooms. This view was taken from the rear.

Processing Operations

The truck shown in the picture stands before the door of the receiving room. The ell at the left with the wide door is for truck storage. The small ell at the extreme left is the pump room. The one-story section at the right is used for grinding, sacking and storing cracklings. The photograph from which this illustration was made was taken before the building had been pointed up and painted.

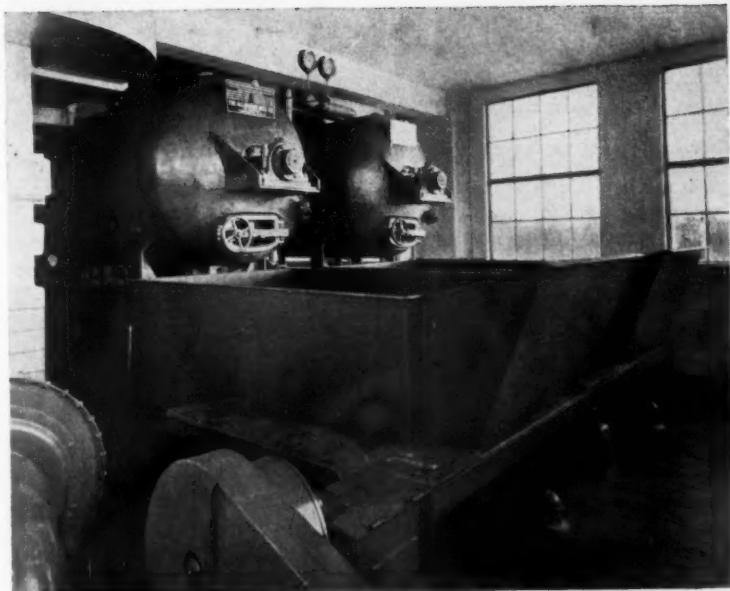
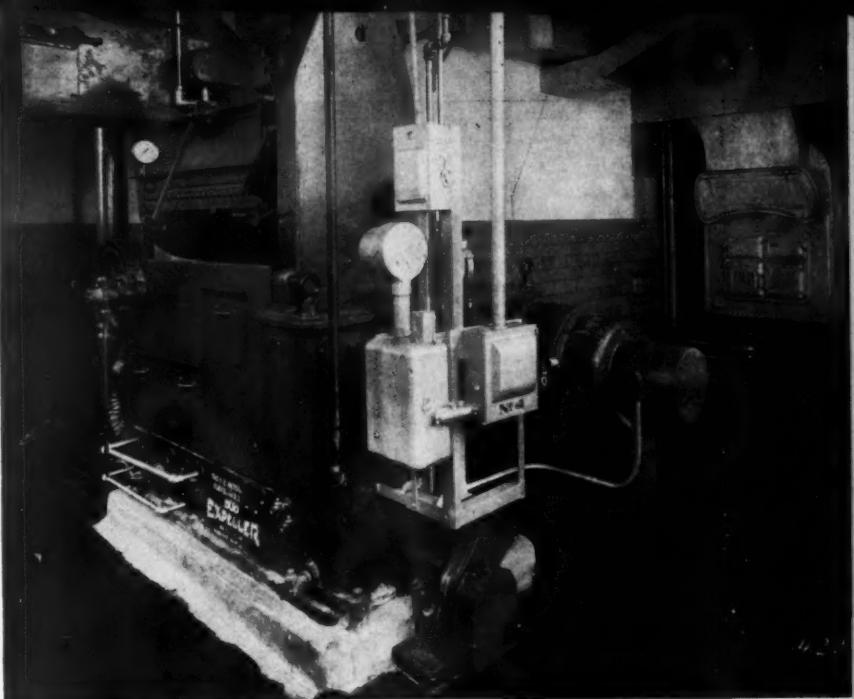
The floor plan of this plant (see opposite page) will enable the practical renderer to visualize just how operations are conducted. However, some explanation will aid in pointing out details of building, equipment and operations not shown or suggested by the plans.

Fallen animals are hoisted under cover to the skinning room, an arrangement which prevents staining exterior walls and creating an unsightly situation. Animals are lifted from the receiving truck with an electric hoist, deposited on an overhead rail in the receiving room, pushed onto the overhead rail in the elevator and carried to the skinning floor. From the elevator the animal is pushed onto one or another of the three storage rails in the skinning room.

Skinning and Cutting Up

Water spray heads are installed above these storage rails, so that the animals may be washed before being lowered to the floor for skinning. A drop-off hook of the same type used to handle cattle in the packing plant is provided to lower the animals.

One skinning bed is used. Skinning is done in the manner usual in rendering plants, skinning knives, compressed air and a power-operated winch being used to remove the hide. The hide is dropped through a chute to the hide storage room on the first floor.



TWO MELTERS HANDLE PLANT VOLUME

These two Albright-Nell melters are installed on the second floor of the building. Each is 5 ft. by 10 ft. and will handle a charge in 3½ hours. Grease from percolators in foreground flows to a settling tank, and cracklings are shovelled into a hopper and pass over a magnetic separator before dropping into the Anderson duo-expeller on the first floor.

Carcasses are cut up only sufficiently for the pieces to pass through the melter-charging domes. Paunch manure is dumped through a chute into a cess pool and passes off into the ground through a 5-ft. ditch about 600 ft. long. The ditch can be easily extended whenever the ground may fail to take care of this waste.

Guts are dropped through a chute

into the hopper of a hasher and washer installed on charging floor, and after being hashed and cleaned are discharged onto the charging room floor at a location convenient for shoveling them into the melters. Charging room floor is about 7 ft. 6 in. lower than skinning room floor. Carcass parts are dropped from skinning floor to lower level.

(Continued on page 40.)

MERCHANDISING MEAT

• News from the meat selling front

• Helps for meat manufacturers and dealers

Combination Package

Schroth Builds Volume on Convenience Appeal

AN EXPERIMENT in packaging, designed to make the housewife's shopping easier and more convenient, has worked out quite profitably for the J. & F. Schroth Packing Co. of Cincinnati, O.

The idea originated in the presumption that all individual members of a family do not have the same meat preferences. Dad, for example, may insist on crisp bacon and eggs for breakfast. Mother and the children, on the other hand, may prefer pork sausage, breakfast sausage or chipped dried beef at this meal.

The housewife's task of shopping and meal preparation is complicated when the family has a variety of meat prefer-

ences, and she is quite likely to welcome enthusiastically any innovation which eases these shopping and meal preparation burdens.

Convenience Appeal

The Schroth experiment, by better serving the purchaser, has increased profitable volume. It bears out the oft-repeated claim by smart meat merchandisers that it pays to consider the convenience factor in packages for meat products. Schroth executives believe the housewife would "go for" a combination of meat products in one container—a package that offered her the opportunity to secure by one purchase the meats with which to better meet her family's demands.

The idea is not entirely new in meat merchandising, it having been used with considerable success for cold cuts. But Schroth is the first packer, it is believed, to offer in one container a combination of meats that require cooking before serving.

Meats packaged in combination by Schroth include breakfast bacon, pork sausage meat, breakfast sausage and sliced dried beef. The individual products are prepared for sale in $\frac{1}{2}$ -lb. transparent cellulose wrapped packages and two packages are included in



ONE-POUND CARTON FOR COMBINATION MEATS

Schroth colors are bright yellow and dark red. A label in the same colors as the carton is attached to identify the contents, so that cartons may be used for varied combinations.

**1/2 POUND
SAUSAGE MEAT**

**1/2 POUND
SLICED DRIED BEEF**

**1 POUND
WIENER
STYLE
SAUSAGE**

**1/2 POUND
BREAKFAST SAUSAGE**

**1/2 POUND
SLICED
BREAKFAST BACON**

**1 POUND
SLICED
BREAKFAST
BACON**

1 POUND

BOCK WURST

PRODUCT LABELS

Some of the products packed in the Schroth universal carton are shown by these labels. Identification by labels instead of printing offers opportunity to make substantial savings in carton cost.

a carton, making a combined package with a net content of 1 lb.

Popular Combinations

Combinations which have proved popular include the following:

Dried beef and breakfast sausage,
Bacon and pork sausage meat,
Bacon and breakfast sausage,
Bacon and dried beef,
Pork sausage meat and dried beef.

These combinations have been so successful that the plant's production and packaging facilities have been taxed to the utmost at times to supply the demand.

How Carton Is Used

Carton used for meat combinations is printed in the company's standard colors of light yellow and deep red. It measures 8 1/2 ins. by 6 ins. in area and 1 1/2 in. deep. The products are placed side by side in the carton. In some cases a white cardboard strip is used to separate the packages. Other combinations are used without this dividing strip.

This combination package idea could be used by packers and sausage manufacturers with good success. Some combinations sell better than others—as Schroth discovered—depending on consumer taste preferences. The packer will have to do some experimenting, therefore, to learn which combinations are worth while producing, and which will not sell in sufficient volume to make it worth while to package them.

The first thought which will probably occur to the packer who may consider making this merchandising experiment is: "What about cartons? Can I afford to invest in containers for a number of different meat combinations before I know which combinations will sell and which will not?"

Carton & Label Combination

Schroth largely eliminated possibilities of such a carton investment loss in an ingenious manner. Instead of having printed a number of different styles of cartons for the various meat combinations, the company purchased only one style of carton, without any printing to identify the contents, although space for this information was provided.

Gummed labels for the various meat combinations were provided. One of these placed on each carton in the space provided on the cover for this purpose, and it identifies the contents of the package just as successfully as if the information were placed on the carton at the time of its printing.

This universal carton and label idea worked so successfully in the case of meat combinations that Schroth has now extended it to packages of single items. The saving in carton cost has been considerable. Cartons without product names printed on them are now purchased in large quantities at the usual quantity discounts, so that the cost per 1,000 is less than would be the case if an equal number of containers

were bought printed for various meat and sausage items.

A Schroth carton with a label attached, and a number of the company's gummed labels used on this style of carton, are shown in the illustrations on page 20. Labels are printed in the same colors as the carton, the shades matching so perfectly that only close examination reveals that the product name is not printed on the box. For all purposes of identification, information and display, therefore, the carton with label attached serves all purposes that could be expected from a carton with product name printed on it.

COUNTER DISPLAY NOVELTY

A catchy name on a counter display will introduce Armour's new Star brand Chix Leg Mix to millions of buyers. The combination shipping box and display stand shown in the accompanying illustration figures heavily in sales promotion plans. This corrugated shipping box becomes a counter display by the simple operation of folding a top panel up and folding a bottom panel down and under. The cans stay in the box while the change from shipping box to counter display is effected. "Drumsticks" is the appetite-awakening catchword boldly displayed on the top panel. The new Armour product is called "imitation chicken."

WILSON'S HAM "DIVIDEND"

Seeking the potential meat market represented by its stockholders, their families and friends, Wilson & Co. has mailed out to its shareholders a novel "dividend" in the form of a three-ounce tin of deviled ham. The "dividend" was accompanied by a card describing the merits of the Wilson product and urging stockholders to "Taste it . . . Buy it often from your dealer." Other firms have used the mails to call attention of stockholders and employees to their products and to seek their cooperation in increasing sales. However, Wilson & Co. is believed to be one of the first to send a sample of its product to its stockholders.



CATCHY NAME INTRODUCES NEW FOOD PRODUCT

PUSH DOG FOOD IN DOG WEEK

National Dog Week, to be observed from September 18 to 24, offers packers' sales departments a good opportunity to stage a merchandising drive on dog food. Working in cooperation with retailers, packer salesmen can arrange for special displays, dog shows, parades and other promotional events which will tie in with the occasion. A number of dog food manufacturers have planned special advertising for the week. With the public thinking, reading and talking about dogs, there is a good chance to increase dog food sales.

PACKAGE FOR EACH STYLE

Every individual consumer taste for pork sausage can be satisfied from the line of Geo. A. Hormel & Co., Austin, Minn. Smoked pork sausage comes in short and long links in display cartons; unsmoked pork sausage meat is available in pails, transparent-wrapped packages and artificial-cased 1 lb. consumer packages. Country style sausage is packed in large tins while linked pure pork sausage is in transparent wrap. Sales appeal of whole line is enhanced through individual packaging.



PAINT

Saving money through saving equipment in the packinghouse and sausage manufacturing plant

Better Plant Lighting

PAINT is used liberally in many departments of the meat packing plant to preserve buildings and equipment and improve general appearances. While the value of paint in bettering light and working conditions is more generally appreciated than a few years ago, the effects in improved quality of products and reduction of errors and mistakes—and consequent reduction of waste and loss—are not realized to the extent they should be by all packer operating executives.

An outstanding example of the value of paint as a means of improving lighting and working conditions was demonstrated recently as the result of studies which were made in an industrial plant in Lorain, O.

Lighting Tests

A variety of structural and ceiling types, corresponding to those commonly used for industrial building, were used in the tests. Before rehabilitating the building for a new production schedule, it was determined to plot the level of illumination throughout the plant by means of a sight-meter, to determine what the light levels were and what might be done to improve them. The ultimate aim was to better working conditions and improve production efficiency.

The sight-meter is designed to measure in units of foot-candles or the amount of light falling 1 ft. in any direction from a candle flame. Measurements were taken at 6-ft. intervals across the path of the building before and after painting with white paint, and the readings were plotted to scale on cross section drawings of the various buildings.

The resulting light curves showed the improvement in the illumination where monitor and other ceiling types were sky-lighted with white paint to reflect all available day and artificial light over the working plane. The readings were taken on days of comparative light intensity out of doors. The paint job was one coat over a dirty surface. A second coat would have increased the light levels still more.

How Paint Helps

Light on the working plane was 100 per cent better after painting than before. The working light was 15 foot-candles in the monitor bay when painted, compared with 5 foot-candles previous to painting.

In a 40-ft. bay painting more than doubled the working light. There are no

windows along this side of the building, and the monitor sash is less than normal height. Nevertheless, painting brought the light up to 4 foot-candles compared with 1½ foot-candles before painting.

To a plant executive a survey of this sort is significant in that it demonstrates, by utilizing the reflecting value of paint, how a plant floor can be given a greater and more evenly distributed flood of day or artificial light, making it useful for exacting production or other operations.

Better Light—Better Work

According to studies on paint reflecting by the research laboratory of the Sherwin-Williams Co., white paint has a reflecting value of from 84 to 89 per cent; cream, 77 per cent; buff, 63 per cent; light green, 52 per cent; gray, 46 per cent; brown, 16 per cent; black, only 2 per cent. On ceilings and walls these reflection values may make the difference between a poorly-lighted and a well-lighted interior.

Employees need all the light possible to perform their work efficiently and safely, and without the handicap of eye-strain and nervous fatigue. It has been estimated by the Better Vision Institute that approximately 85 per cent of our impressions are received through the eyes, and the energy consumed varies with the ease of visibility. Abundance of well diffused light on an object makes it easier to see and has the effect of magnifying it. Moving objects appear to be moving slower, thus increasing safety and accuracy.

PAINTING CONCRETE

Outside concrete surfaces about the meat packing plant seldom are painted. Paint may be successfully applied to them, however, when it is desired to improve appearance or to provide a film that will protect the concrete against extreme changes in moisture content and thereby prolong its life.

Exterior paints for concrete may be classified as cement paints and oil paints. Cement paint is sold as a dry powder, which is mixed with water just before application. Surface of the concrete must be wet when the paint is applied to secure bonding. This type of paint serves no purpose other than decoration. It can be applied on very green concrete that would be likely to cause saponification of oil paint.

There are oil paints on the market which have been especially manufactured for use on concrete. They withstand alkali in the concentration normally present in concrete, and provide a fairly impervious film. In addition to providing decoration these oil paints, by preventing the entrance of moisture, protect a concrete structure against considerable changes in the moisture content of the walls, and are of some value in the way of prolonging the life of the building.

SAFETY

Points for plant executives to keep in mind in maintaining a clean accident record

WINS OVER CAR WHEEL

Safety shoe, worn by a packer switchman at Sioux Falls, S. D., which saved his toes when a car wheel ripped it from his foot. Steel safety toe is intact, and



played a big part in preventing serious injury when wheel hit the steel cap a glancing blow and pushed foot from its path.

PROTECTION FOR THE HEAD

Many packers require wearing of helmets by employees working in departments where they might be struck on the head by falling objects, particularly trolleys. An instance of the value of these safety devices is told by the National Safety Council.

An employee in a beef cooler pushed a carcass through an open switch not equipped with a safety stop. Carcass fell to the floor, the trolley striking the worker on the head. The man was wearing a safety helmet which was cracked by the falling trolley, but he escaped with only a slight scalp wound which caused him to lose no time from his job.

Quite the reverse happened to the employee of an outside concern who was helping to lay a new roof on a packinghouse building. This man was working on the roof under a scaffold being used by bricklayers. A brick fell from the scaffold and a corner of the brick struck the man on his head. He suffered a fractured skull and almost died, but eventually recovered, after a long time in the hospital.

Watch Classified page for good men.

MEAT PLANT LABORATORY

Equipment Needed and Its Approximate Cost

BY JEAN E. HANACHE

DOES the meat packer need a chemical laboratory? What can it do for him? These questions were discussed and answered in the first article in this series. (See THE NATIONAL PROVISIONER, August 6, 1938.)

Granting the need for chemical control in the meat plant, how much does the packer need to spend to install a first-class laboratory?

Before answering this question it might be well to make clear that the packer requires a specific set-up and definite equipment. Equipment should justify its cost. There is no profit in investments in apparatus that is used only occasionally—perhaps a couple of times a year. Determinations that require such equipment had better be made in an outside laboratory specializing in the particular field.

Not more than \$500 should be required to equip for chemical control. An additional \$300 should provide apparatus required for bacteriological work. This includes glassware in both cases. Cost of chemicals is not included in these figures. The various required items will cost approximately as given in the following table:

CHEMICAL CONTROL EQUIPMENT

Analytical balance	\$ 75.00
Kjehldahl apparatus	75.00
Automatic electric oven	75.00
Steam bath	40.00
Gas burners	5.00
Glassware	60.00
Neftler tubes	15.00
Electrical work, pipe fitting and plumbing	75.00
Shelving, desk, etc.	80.00
	\$500.00

BACTERIOLOGICAL CONTROL EQUIPMENT

Incubator	\$ 75.00
Microscope	150.00
Sterilizer	25.00
Glassware	50.00
	\$300.00

Location and Equipment

The most satisfactory location for a control laboratory is on the top floor of the plant, in a well-lighted and ventilated room from which the chemical fumes will not find their way into processing and manufacturing departments. A room with an area of from 150 to 180 sq. ft. is required.

The analytical balance should be set up where there is the best natural light and the least vibration. A rigid table is required to hold it. This may be built out from the wall. A table set loosely on the floor is subject to too much vibration for accurate work.

Chemical working desk should also be placed in a well-lighted location where there will be no interference with the chemist's movements. If the room is square, or nearly so, it might be placed in the center of the space where more than one chemist can work at it.

Oven and Racks

Electric oven should be located on a table or stand in a space where there is uniform air circulation. No other equipment should be placed near it. A corner of the room may be used, as good light is not essential for the operation of this equipment.

The Kjehldahl apparatus may be placed against any wall near water and drain connections. The steam bath may occupy a similar location.

A wood rack equipped with pegs 3 or 4 in. long, set at an angle of about 45 degs., should be placed against a wall or over the sink. This rack is used to hold glassware for draining after washing and rinsing.

Laboratory Procedure

Upkeep of the laboratory is dependent on two main factors:

- 1.—Competency of the chemist.
- 2.—Amount of work done in the room.

Competence of the chemist is demonstrated in his knowledge of short-cut procedure and his experience in preparing the reagents. The inexperienced and incapable man will cost the com-

pany more in operating expense than he is worth. Reagents which cost 15 to 25c per gallon to make in the laboratory might cost \$3.00 or \$4.00 per gallon to buy. A few reagents used in the meat plant laboratory are too difficult to prepare by the plant chemist. These, of course, must be purchased.

Only small amounts of chemicals are used, and their total cost over a year's time is not great. The cost of electricity, gas and water is also relatively small.

Cost of a Chemist

The largest single expense in the cost of operating a control laboratory is the chemist's salary. The packer should realize that a competent man is worth more than the recent graduate, who must get some of his experience at the expense of the company which employs him.

The experienced chemist also is worth more than the ordinary plant employee—which many packers who have installed laboratories fail to appreciate. And he may even prove himself (by actual savings made as the result of his advice) to be worth more than many supervisory employees in the plant. The packer should not underestimate the dollar value of his chemist, nor should he fail to make full use of his services—in research and inspection work as well as in routine analysis.

Considerable sums can be spent on a control laboratory, or it can be operated very economically. But after all, cost is not the sole factor. What the packer wants is a "run for his money"—the greatest possible return per dollar of investment. A laboratory that costs little to operate, and accomplishes little in the way of improving product or processes, or in reducing waste and loss, is expensive to maintain. On the other hand, the laboratory may accomplish so many lasting benefits that it really is a first-class investment, earning a large return on its first cost and operating expense.

"LABORATORY WORKING PROCEDURE" will be discussed in the next article in this series, including some of the functions of the plant control chemist which will save the packer many times the cost of the laboratory.



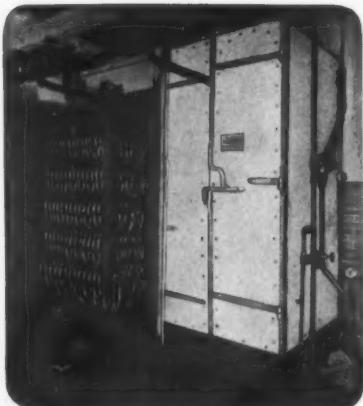
CHECKING BACTERIA

In the Kingan & Co. research laboratory C. H. Penno, assistant to chief chemist Rupp, makes a bacteria count in the course of a study.

NEW TAX BILL FORESEEN

A new tax bill will probably be considered when Congress reconvenes, according to a statement made this week by Senator Pat Harrison, chairman of the Senate finance committee. He stated that he could see no reason for a general revision of the tax law, but excise taxes expiring June 30, 1939, would have to be extended, and it might be necessary to broaden the personal income tax base by reducing exemptions and increasing levies on medium-sized incomes. He indicated that he was still opposed to the tax on undistributed profits.

YOU are losing money*



Manufactured under the following patents: No. 1,690,449 dated Nov. 6, 1928 and No. 1,921,231 dated Aug. 8, 1933. Other Patents Pending.

*if you're not using
the newly improved
JOURDAN
PROCESS COOKER—

The old obsolete, unsatisfactory steam box is costing you more money per year than the price of the modern, highly efficient JOURDAN PROCESS COOKER. Get the profitable advantages of thoroughly cleansed sausage cooked without handling, retention of albumen for greater adhesion, faster cooking and uniform coloring, *all in single, automatically controlled operation*. Make the two-frankfurt "water vs. steam" test today! The 180-degree water-cooked frank retains its succulent flavor, resists shrink, remains firm and full . . . compare this real "looker" with the shrivelled, unappealing steam-cooked frank and you should be sold on process cooking.

Write for complete details on modern sausage cooking at low cost!

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WAGE AND HOUR WORK STARTS

Activities under the federal minimum wage and maximum hour law were started this week by Administrator Elmer F. Andrews with the appointment of the first industry committee chairman—Donald M. Nelson, vice-president of Sears, Roebuck & Co.—to head the textile industry committee. Fourteen other committee members, with employers, labor and the public equally represented, will meet to start a study of the industry's wage and hours problem.

The committee will determine the scope of its work and decide upon any classifications to be made in the industry. If it finds desirable a higher minimum wage than the 25-cent hourly rate established by the law it will make a recommendation to the administrator. He will then hold hearings for interested parties and approve or disapprove of the committee's suggestions. Upon the administrator's order, the approved wage will become the industry minimum.

A 30-cent an hour minimum—5 cents above the first year's absolute minimum established in the act—was considered likely for the textile industry. It was reported that the next two committees to be named by the Administrator will be for the cotton garments and tobacco industries.

Under the federal wage and hour law every employer engaged in interstate commerce, or in production of goods for commerce, must pay an hourly wage of not less than the rate set for his industry or classification of an industry. In any case, these rates may not be less than 25 cents an hour during the first year of the act, 30 cents an hour from the second to seventh year, and 40 cents an hour thereafter (unless specially excepted). No minimum rate in excess of 40 cents an hour can be established at any time.

Weekly work hours are not limited under the act so long as time and one-half the normal wage rate is paid for overtime in excess of established maximums, which are: First year, 44 hours per week; second year, 42 hours per week; and third year, 40 hours per week. The meat industry is exempted from the hour maximum (and overtime pay requirements) during a period or periods of not more than 14 work weeks in the aggregate in any calendar year.

AAA TAX REFUNDS DRAG

Although the U. S. Bureau of Internal Revenue is establishing regional offices in 13 cities to clear up claims for processing taxes paid under the AAA and handle "windfall" tax cases, it is believed that so far no refund claims have been settled on a basis satisfactory to meat industry taxpayers.

It is occasionally reported that local offices of the bureau have indicated that they would recommend a certain settlement, but it is believed doubtful if any money has actually been paid out. Mil-

ton E. Carter, assistant commissioner of internal revenue, told the House appropriations committee this spring that the bureau would pay out about \$6,500,000 in title VII refunds during 1938. For the fiscal year beginning July 1 the bureau has about \$61,000,000 available for refunds.

New offices to be set up by the bureau to handle "windfall" and refund cases will be located at Greensboro, N. C., Atlanta, Boston, Chicago, Cleveland, Dallas, Denver, Nashville, New York, Philadelphia, St. Paul, San Francisco and Wichita.

RAISE TRUCK FREIGHT RATES

Minimum class and commodity freight rates for motor common carriers in the Central states and New England have been fixed by the Interstate Commerce Commission. New rates, which apply to all products except livestock, bulk fertilizer and a few others, will average about 3½ per cent higher than at present for the Central region and 1½ per cent higher in the New England states.

Contract carriers now transport most of the packinghouse products moving regularly and in volume (which are not shipped in packers' own trucks or by rail) so that the industry will not be greatly affected by the increase in common carrier truck rates. Some industry products, which move irregularly or in small volume, are shipped by motor common carrier, however.

The new rates become effective October 5, and in Central territory apply between points in Illinois, Indiana, Iowa, Kentucky, Michigan, Missouri, New York, Ohio, Pennsylvania, West Virginia and Wisconsin. The commission declared the minimums were desirable to remove unjust and unreasonable rates, rules, charges and classifications and to enable carriers to provide safe and adequate service and facilities.

PACKER EMPLOYEE RELATIONS

Five wage increases given employees of Canada Packers, Ltd., since the 1931 cut has put wages today 40 per cent above the 1929 mark, J. S. Willis told the Canadian Institute on Economics and Politics, in discussing employee representation plans adopted by the company.

"Employee representation plans now in operation in the company's plants are an improvement on the older conception of trade unionism and a refined evolution from it," he told the conference. "Our plant relations committees form a link binding individual employees to the greater entity, the company," he said. "The company integrates the individuals, adds dignity and importance to their work. The company is no mere sum of 5,000 individuals, but a team of 5,000 whose profits and happiness are by-products of doing its job well."

PROCESSING POINTS

for the trade

Reclaiming Pickle

Reclamation of curing pickle must be carefully done if the resulting solution is to be used again with safety on valuable product. A Northwestern packer writes:

Editor THE NATIONAL PROVISIONER:

We are considering reclamation of our curing pickle. Can you give us an outline of the customary process and tell us what equipment will be needed? Are bacteria in the pickle filtered out?

A considerable proportion of curing materials are left in pickle after meats have been removed from cure. These materials can be reclaimed and used again for picnics, second grade hams and other similar product. Such pickle is not commonly used for long cured product unless mixed with an equal amount of fresh pickle.

In the process of reclamation the pickle is boiled, filtered and brought up to desired strength by addition of curing ingredients. Used liquid is handled in the following manner.

The used pickle is first strained through cheese cloth to remove gross solids and is accumulated in a wooden storage vat. It is held at 26 to 28 degs. during accumulation period, which should be as short as possible since prompt treatment is important in getting good results. A vat of 1,500 gals. is considered a convenient size by some packers. Salometer of charge of used pickle is raised to 100 degs. by addition of salt.

BOILING.—The boiling vat is equipped with 2-in. steam coils, set far enough from sides to permit easy cleaning. There must be enough coil surface to insure rapid heating and uniform heat distribution. Coils should have a cold water connection for use in cooling liquid after it has been boiled.

Temperature of used pickle is raised to 190 degs. F. in less than an hour. Rapid boiling slows down destruction of nitrite by organisms often found in used pickle, whereas slow heating chars albumin in the pickle. The solution should be skimmed frequently during heating.

After boiling, the pickle is skimmed, the bottoms drained, and liquid run through double coolers into filtering apparatus. One method of filtering is to run pickle into a barrel containing a bed of closely-packed sponges which are periodically replaced.

FILTERING.—More modern practice is to use a filter press and filter aids for this purpose—the same type of press as used for refining lard. Under one method a small percentage of activated carbon is mixed with the pickle and the liquid is then filtered.

A filter aid of diatomaceous earth from California is being used extensively in pickle reclamation. The practice is to precoat presses with filter aid—about 10 lbs. for each 100 sq. ft. of filter area—and to add a small additional amount of filter aid to the pickle. Some operators practically fill press frames with a precoat of filter aid before starting on the brine as it has been found that a thick cake is more efficient.

In one medium-sized plant about 7,000 gals. are filtered every day through a 20-plate, 18-in. filter. Assuming an 8-hour day, this corresponds to a flow rate of about 6½ gals. per square foot of filter area in an hour.

ANALYSIS.—After filtration the pickle is chilled to 38 degs. F. and is ready for analysis to determine amount of curing materials which must be added to bring it up to required strength. This information should be obtained through analysis by a competent chemical laboratory. After curing reagents have been added to the pickle it should again be analyzed to determine if it meets requirements.

The final storage vat should be equipped with 2-in. brine cooling coils so located as to permit easy cleaning. Here it is settled and removed for use by a siphon which is set about 6 in. from the bottom of the vat so no settling will be drawn off.

Removal of bacteria from pickle by filtration is impractical according to industry authorities. Moreover, sterile pickle would probably not be desirable. Where organisms are present that might destroy the nitrite, rapid handling, quick heating and chilling will check any such tendency.

SHIPPING IN STOCKINETS

Is it necessary to remove stockinets from smoked meats before they are shipped? A packer asks about this as follows:

Editor THE NATIONAL PROVISIONER:

Is it compulsory for federally-inspected packing plants to have stockinets removed from hams and shoulders after smoking and bearing marks of inspection before shipment in interstate or intrastate commerce?

The meat inspection division of the U. S. Bureau of Animal Industry states that "the Bureau does not require the removal of stockinets from smoked meat for shipment. However, the stockinets render the marks of inspection on hams invisible, and further are regarded as containers or wrappers, and if allowed to remain on the hams are treated in the same manner as other wrappers. That is, it is required that there be affixed to the stockinets trade labels bearing the name of the product, inspection legend, establishment number and net weight."

SAUSAGE And Meat Specialties

→A volume of practical ideas on the layout and equipment of sausage plants of varying size; descriptions of materials used in sausage and meat specialty manufacture; formulas and operating directions; discussions of operating troubles and means of overcoming them, and an outline of major regulations prevailing in control of sausage manufacture.

→Place your order now for this Volume 3 of the Packer's Encyclopedia. The price postpaid is \$5.00.

THE NATIONAL PROVISIONER
407 So. Dearborn St., Chicago, Ill.

Enclosed is check or money order for \$5.00 for copy of "Sausage and Meat Specialties."

Name

Street

City

SUGAR IN NEW TYPE HAMS

Quick cure and smokehouse-processed hams are still in the experimental stage with many packers. The comment is occasionally heard that some of these hams lack full flavor. One packinghouse expert writes:

Editor THE NATIONAL PROVISIONER:

Some packers do not seem to be getting full flavor in their quick cure and smokehouse-processed hams. I believe that they might well experiment with a little more sugar in their curing formulas. It has been my experience that sugar is especially valuable in bringing out flavor and I think a little more of it might improve some of the new type cured hams now on the market.

THE NEW BOOK

"Plant Layout"—This important subject is discussed in THE NATIONAL PROVISIONER's authentic operating handbook, "Sausage and Meat Specialties."

BUYER'S GUIDE

to new machinery, equipment and supplies

GREASE INTERCEPTION

Waste disposal methods in the meat packing and sausage manufacturing plant are rapidly tending toward the practice of keeping as many solids and



NEW GREASE TRAP

as much grease as possible out of the plant drainage systems. To this end it is becoming common practice to screen all floor drains and to put all water containing grease and fat particles through a departmental grease trap before dropping it into the plant's catch basin. These practices aid in reducing objectionable odors and cutting down waste and loss to the sewer. They also practically eliminate danger of clogged drain pipes, and are particularly important when plant sewage is required to be treated before it is emptied into a stream or municipal sewer system.

A grease trap for which 90 per cent interception is claimed, regardless of waste water temperature, is shown in the accompanying illustration. It also is said to completely evacuate solids. This device, simple in design, constructed to be cleaned easily and known as the Josam-March grease interceptor, is manufactured by Josam Manufacturing Co., Michigan City, Ind. No cold water connection is required for its efficient operation and installation cost, therefore, is very reasonable. Interceptor is made of heavy cast iron, with gasket tight cover and threaded brass clean-out. It is available in sizes up to 30,000 gals. of water per hour and a fat retention capacity of 1,500 lbs.

LIFT PLATFORM TRUCKS

Packers and meat plant engineers keeping up-to-date on mechanical handling equipment will find interesting the new technical bulletin from the Elwell-Parker Co., Cleveland, O., describing its E-1 tiering, telescoping platform truck with a capacity of 3,000 to 4,000 lbs. Drive axle is of simple rugged design, equipped with a 500 per cent overload, heavy duty and high torque motor which is connected to free coasting work and wheel. All steering rods are above trail axle for greater road clearance and accessibility. Lift, width and length of platforms are available according to operating requirements.

BEEF CLOTHING GOES OVER

Cleveland Cotton Products Co., Cleveland, O., maker of Tufedge beef clothing, has once more proved the effectiveness of sound advertising and merchandising, according to Clarence Fishel, director of sales. "Despite the fact that Tufedge is a new product in a highly competitive field, we are happy to announce that sales for the first half of 1938 were 44 per cent over our quota," says Mr. Fishel. "Sales so far in the second half of the year—in the face of adverse business conditions—indicate that we will finish the year with sales in excess of 50 per cent more than our original program called for." An intensive advertising campaign in business publications and a novel direct mail program will be released simultaneously before the end of August.

MEASURING LIQUID FLOW

Rate of flow indicators are capable of performing a valuable service under many conditions. In a battery of water filters or softeners, for example, one of these instruments on each unit will indicate the rate of filtration or softening in each case. This information enables the operator to control the flow through the various units of the battery so that each will bear its correct share of the total load. Overloading and underloading of the various units is thus avoided. Wherever in general a main stream of water, oil or other liquid is divided into a number of branches, rate of flow meters provides convenient guides in controlling the flow in these branches as may be desired.

A simple compact instrument to indicate rate of flow has been announced by the Permutit Co., 300 West 42d St., New York City. It may be equipped with a scale to register gallons per

minute, or for use with zeolite softeners and filters it may be provided with a scale to indicate gallons per minute per square foot of area of filter or softener. A bulletin gives complete information on construction and use of the instrument.

MEAT PLANT EQUIPMENT

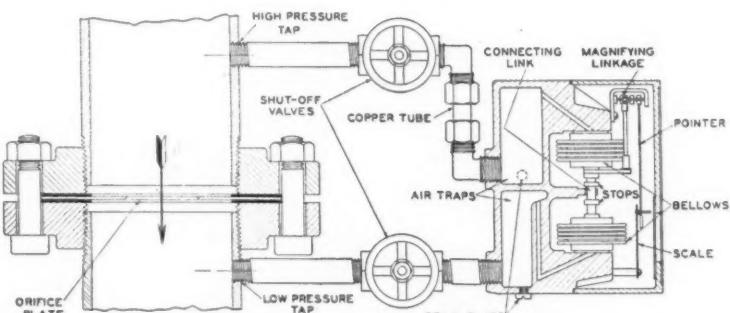
In order to provide ample facilities for handling production of the "Hubbard" line of packinghouse and rendering plant machinery and equipment the J. W. Hubbard Co. has completed arrangements under which it has become associated with John Mohr & Sons, 3200 E. 96th St., Chicago, which operates a large and modern plant devoted to the manufacture of equipment. A new catalog covering this line of machinery and equipment is now in preparation.

STEAM JET VACUUM COOLING

Vacuum cooling for either continuous or batch service within a temperature range of 35 to 65 degs. F. is described in a leaflet published by the Westinghouse Electric & Manufacturing Co. These steam jet units meet a wide range of applications and processes requiring a combination of cooling action and evaporation, degasifying or crystallizing. Copies of the leaflet, F. 8455, may be secured from the nearest district office of the company or from headquarters at East Pittsburgh, Pa.

BELLY TRIMMINGS

Why is it so important to check belly trimmings? Read chapter 6 of "PORK PACKING," The National Provisioner's pork plant handbook.



METER MEASURES RATE OF FLOW

Drawing showing method of installation and operating principle of the instrument.



A recent installation in the plant of E. Kahn's Sons Co., Cincinnati, Ohio

INCREASE YOUR SLICED BACON TONNAGE

Whether your output is 150 pounds or 6,000 pounds per hour, the U. S. Heavy Duty Bacon Slicer is a profitable installation that will help your business grow. It's the most economical method of sanitary slicing, which shingles perfect slices directly onto the conveyor.

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per minute. All slices neatly stacked for easy wrapping.

• • • • •

Successful performance records of U. S. Heavy Duty Units now in use by progressive packers should interest you. This data and new catalog on modern slicing equipment sent on request to U. S. Slicing Machine Co., La Porte, Ind.

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and Air Conditioning

Meat Plant Refrigeration

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LESSON 3.

How Heat Is Measured

In Lesson 2 heat was identified as a form of energy. It is now desirable to establish a method of measuring heat quantities.

The thermometer does not measure the amount of heat in an object, it measures merely the effect of the heat. To say that an iron bar is 12 in. long is to give no indication of its weight. Weight is designated by an entirely different set of units—ounces, pounds, tons, etc.

Quantity of heat is measured by comparing it with the amount of heat required to raise 1 lb. of water 1 deg. F., as measured by the thermometer. This is a unit that must be visualized, since we are dealing with a form of energy that cannot be seen. The scientist has adopted "British thermal unit" (usually written B.t.u.), as the name of the unit used to designate heat quantity.

B.t.u. might just as well have been called something else. This term is used because it has been universally agreed to by engineers. Practically all refrigerating problems have as their object the computation of heat release in terms of B.t.u.'s.

Total Heat Content

Total heat content of a subject is the total quantity of heat above a given reference plane. Reference plane for ammonia is taken as minus 40 degs. F. This is the point where both the Fahrenheit and Centigrade thermometers register the same. Thus, the total heat of 50 deg. F. ammonia vapor above minus 40 degs. F. is 630.7 B.t.u.

One may very well ask: "How is this total heat known?" All the properties of ammonia, either in the form of a gas or liquid, have been determined and set up in tables by the U. S. Bureau of

Standards. These properties will be explained in a later lesson. It should be kept in mind, however, that this table is one of the tools used to solve ammonia heat problems, and has been universally accepted by all refrigerating and air conditioning engineers.

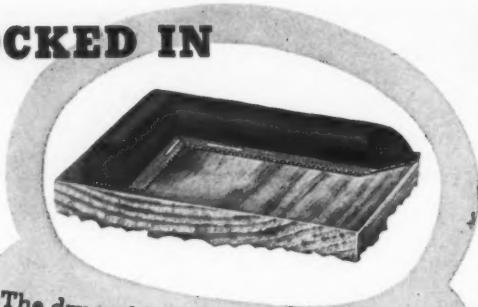
Less heat is required to raise 1 lb. of any substance 1 deg. than is required to raise 1 lb. of water 1 deg. How much less is a laboratory problem. Using the so-called specific heat of water as a base, tables have been prepared which show the specific heats of

SPECIFIC AND LATENT HEATS

(Table York Ice Machinery Corp.)

Article.	Composition.		Specific Heat. Above Freezing.	Specific Heat. Below Freezing.	Latent Heat of Freezing.	Holding Temperature.
Meats						
Brined	52.0	48.0	.616	.356	75.0	38
Beef (Fresh)	68.0	32.0	.744	.404	98.0	33
Beef (Fat)	51.0	49.0	.608	.353	73.5	30
Beef (Lean)	72.0	28.0	.776	.416	102.0	30
Beef (Dried)	5-15	95-85	.22-.34	.195-.265	7.2-21.6	36-40
Ham Ribs (Not Brined)	60.0	40.0	.680	.380	86.5	20
Shoulders (Not Brined)	76.0	24.0	.608	.428	106.0	20
Lard						38
Livers	65.5	34.5	.724	.396	93.5	20-30
Lamb	58.0	42.0	.664	.374	83.5	32
Pork (Edible Portion)	60.0	40.0	.650	.380	86.5	29-32
Pork (Fat)	39.0	61.0	.512	.317	56.2	30-35
Sausage Casings						20
Tenderloins, Butts, Etc.	67.0	33.0	.736	.401	96.5	33
Veal	63.0	37.0	.704	.390	91.0	32-33
Poultry						
Poultry Dressed Iced	73.7	20.3	.790	.421	105.0	28-30
Poultry Dry Pickled	65.0	35.0	.720	.395	93.5	28-28
Poultry Scalded	75.0	25.0	.800	.425	108.0	20
Game Frozen	60.0	40.0	.680	.380	86.5	15-28
Poultry Frozen	60.0	40.0	.680	.380	86.5	15-28
Fish						
Fresh Fish	70.0	30.0	.700	.410	101.0	20-28
Dried Fish	45.0	55.0	.560	.335	65.0	36
Oysters in Shell	80.38	19.62	.843	.441	115.7	30-40
Oysters in Tubs	87.0	13.0	.896	.461	125.1	25-35
Canned Goods						
Fruits		Same	As	Fresh		35-40
Meats		Same	As	Fresh		35-40
Sardines	70.0	30.0	.700	.410	101.0	35-40
Butter, Eggs, Etc.						
Butter	12.75	87.25	.902	.238	18.4	18-20
Cheese	35.0	65.0	.480	.305	50.5	34
Eggs	70.0	30.0	.700	.410	100.0	31
Milk	87.5	12.5	.900	.462	124.0	35
Flour, Meal (Wheat)	10-20	90-80	.26-.38	.210-.280	14.4-28.8	36-40
Vegetables						
Asparagus	94.0	6.0	.052	.482	134.0	34-35
Cabbage	91.0	9.0	.028	.473	131.0	34-35
Carrots	83.0	17.0	.804	.449	119.5	34-35
Celery (Edible Portion)	94.0	6.0	.052	.482	135.0	34-35
Dried Beans	12.5	87.5	.300	.237	18.0	32-45
Dried Corn	10.5	89.5	.284	.231	15.1	35-45
Dried Peas	9.5	90.5	.276	.224	18.7	35-45
Onions	87.5	12.5	.900	.462	126.0	36
Parsnips	83.0	17.0	.804	.449	119.5	34-35
Potatoes	74.0	26.0	.792	.422	106.5	36-40
Sauerkraut	89.0	11.0	.912	.467	128.0	35
Fruits						
Apples	63.5	36.5	.708	.39	91.5	32-36
Banana (Edible Portions)	73.5	24.5	.804	.426	108.5	34
Berries (Fresh)	86.5	13.5	.892	.46	124.5	36
Cranberries	89.0	11.0	.912	.467	128.0	33-36
Cantaloupes (Whole)	45.0	55.0	.500	.335	65.0	40
Dates, Figs, Etc.	79.0	21.0	.832	.437	104.0	50-55
Fruits (Dried)	15-30	70-85	.290-47	.215-320	21.6-43.2	35-40
Grapes (Whole)	58.0	42.0	.664	.374	83.5	34-36
Lemons (Whole)	62.5	37.5	.700	.387	90.0	33-45
Oranges (Whole)	63.5	36.5	.708	.390	91.5	34-45
Peaches (Whole)	73.5	26.5	.788	.420	106.0	34-36
Pears, Watermelons	76.0	24.0	.808	.428	106.0	34-36

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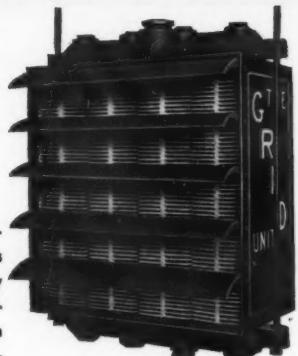
—an attractive binder containing reprinted articles on this subject which have been published in THE NATIONAL PROVISIONER—should be in the hands of every packer. In easy-to-understand, non-technical language, these articles tell what air conditioning is, the reasons why it is superior to simple refrigeration, and where it should be installed. Many examples of installations now in use concretely show how the packer benefits. This is a reference file of the latest information. The price is only \$1.25 postpaid.

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UNITED CORK COMPANIES
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The National Provisioner

all common substances, including meats.

Meat and fat products are rather complex in their make-up. Specific heat of pork is .51; beef (depending on whether it is fat or lean), .60 to .77; butter, between .42 and .55. Specific heats of other meats are shown in the table on page 29.

Specific Heat of Meats

The figure for pork means that to cool 1 lb. of this meat 1 deg. F. there must be withdrawn from it only half the amount of heat—half the number of B.t.u.'s—that must be withdrawn from 1 lb. of water to cool it 1 deg. F. Thus heat in packinghouse products is always referred to as the unit heat quantity of 1 B.t.u.

This conception ties in the thermometer to heat, since it indicates a rise or fall in temperature when heat is added or taken away from products. Rise in temperature is nearly always proportional to quantity of heat added, within the limits of sensible heat measurements.

Refrigeration Computations

Heat problems in refrigeration differ from those of fuel combustion and steam generation. Latter have to do with great quantities of heat and relatively wide temperature spreads, while refrigeration deals with narrow temperature spreads and small quantities of heat.

The student who masters refrigeration computations can very easily handle steam problems, and the experienced combustion engineer quickly becomes expert with refrigeration measurements. It is merely a case of learning to think at the corresponding temperature levels.

Latent heats of various substances (referred to in Lesson 2) have also been calculated in the physics laboratory and tables are available giving these heats for all ordinary substances.

The table of specific heats given here should be preserved by the student, as the information contained in it will be referred to often in future lessons.

Lesson 4 will discuss "THE PRESSURE GAUGE."

LOCKER PLANT NOTES

County farm bureau at Lincoln, Ill., recently held meeting to discuss locker plant plans.

Fred Rexiger is building 520-locker storage plant in West Woodland district, Seattle, Wash.

Charles Adamson recently installed locker plant in his market at Gooding, Ida.

Yakima Frozen Food Lockers, Inc., recently opened 1,000-compartment plant at Yakima, Wash.

William Boecker has installed 90 lockers in his store at Iona, Minn.

H. O. Fawcett has opened a retail and wholesale meat market in Vehrs Cold Storage Locker plant, Camas, Ore.

A. E. Chiles of Indianapolis is organizing a cold storage locker project at Crown Point, Ind.

A 325-locker cold storage plant will be built at Elgin, Ia.

FINANCIAL NOTES

A dividend of 25 cents a share has been declared on common stock of Oscar Mayer & Co., payable September 1 to stockholders of record on August 24.

Beech-Nut Packing Co. has declared the regular quarterly dividend of \$1 and an extra payment of 25 cents a share on common stock, payable October 1 to stockholders of record on September 10.

Central Cold Storage Co. has declared a quarterly dividend of 25 cents, payable September 15 to stockholders on September 3.

Great Atlantic & Pacific Tea Co. has declared a \$1 dividend on common stock and a payment of \$1.75 on first preferred, payable September 1 to stockholders of record on August 19.

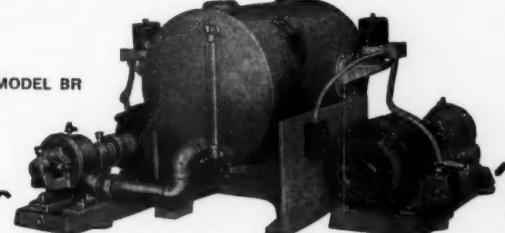
Colgate-Palmolive-Peet Co. reports net income of \$1,646,421 for the first six months of 1938 compared with \$1,715,697 in the like period last year. Company's inventories were reported to be about \$975,000 in excess of aggregate market values as of June 30. The company increased its stated surplus by \$928,135 during the first half of the year.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, Aug. 17, 1938, or nearest previous date:

	Sales.	High.	Low.	Close.	
	Week ended	Aug. 17.	Aug. 17.	Aug. 17.	Aug. 10.
Amal. Leather..	600	2 1/2	2 1/2	2 1/2	2 1/2
Do. Pfd.	20
Amer. H. & L..	2,500	4 1/2
Do. Pfd.	100	24	24	24	25 1/2
Amer. Stores ..	700	7 1/2	7 1/2	7 1/2	8 1/2
Do. Pfd.	112
Armour Hl..	10,800	5 1/2	5 1/2	5 1/2	6
Do. Pr. Pfd.	200	50	50	50	52 1/2
Do. Del. Pfd.	100	100 1/2	100 1/2	100 1/2	100
Beechnut Pack..	200	114	114	114	114
Bohack, H. C..	100	2 1/2	2 1/2	2 1/2	2 1/2
Do. Pfd.	14 1/2
Chick. Co. Oil..	900	16 1/2	16 1/2	16 1/2	17 1/2
Childs Co.	3,900	9 1/2	9 1/2	9 1/2	10 1/2
Cudahy Pack..	500	17	17	17	17 1/2
Do. Pfd.	73
First Nat. Strs. 1,100	33	32 1/2	32 1/2	32 1/2	32 1/2
Gen. Foods .. 4,900	36 1/2	35 1/2	35 1/2	35 1/2	35 1/2
Do. Pfd.	400	111 1/2	111 1/2	111 1/2	111
Glidden Co.	2,100	23 1/2	23	23 1/2	23
Do. Pfd.	100	46	46	46	46
Gobel Co.	600	2 1/2	2 1/2	2 1/2	2 1/2
Gr. A&P 1st. Pfd.	25	125	125	125	123 1/2
Do. New ..	275	61 1/2	61 1/2	61 1/2	59 1/2
Hormel, G. A..	250	20 1/2	20 1/2	20 1/2	21 1/2
Hygrade Food..	300	1 1/2	1 1/2	1 1/2	1 1/2
Kroger G. & B. 4,600	16 1/2	16 1/2	16 1/2	16 1/2	17 1/2
Libby McNeill. 1,300	7 1/2	7 1/2	7 1/2	7 1/2	7 1/2
Michigan Bisc. Co. 500	3 1/2	3 1/2	3 1/2	3 1/2	3 1/2
M. & H. Pfd.	50	3 1/2	3 1/2	3 1/2	3 1/2
Morrell & Co.	200	35 1/2	35 1/2	35 1/2	38
Nat. Tea .. 800	3	3	3	3	3 1/2
Proc. & Gamb. 2,000	56 1/2	56 1/2	56 1/2	56 1/2	56 1/2
Do. Pfd.	240	118	117 1/2	118	115
Rath Pack..	24 1/2
Safeway Stra. 2,100	19	19	19	19	20
Do. 5% Pfd.	10	77	77	77	78
Do. 6% Pfd.	92
Do. 7% Pfd.	30	102	101 1/2	102	100
Stahl Meyer	1 1/2
Swift & Co.	3,150	18 1/2	18 1/2	18 1/2	18 1/2
Do. Int'l. 5,450	28 1/2	26 1/2	26 1/2	26 1/2	27 1/2
Truman Pork..	8
U. S. Leather..	500	5 1/2	5 1/2	5 1/2	6 1/2
Do. A.	2,300	10 1/2	10 1/2	10 1/2	10 1/2
Do. Pr. Pfd.	100	69 1/2	69 1/2	69 1/2	69 1/2
Wesson Oil .. 900	35	35	35	35	36 1/2
Do. Pfd.	100	78 1/2	78 1/2	78 1/2	80
Wilson & Co.	2,100	4%	4%	4%	5 1/2
Do. Pfd.	200	40

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New model buildings have been rushed to completion in which The Tobin Packing Co. will manufacture quality Sausage Products, Smoked Meats, Boiled Hams, Sliced Bacon and will can Hams, Luncheon Meat, Pork Sausage and other products for national distribution. The most modern equipment will have these quality meat products, fresh pork included, ready for carload buyers and jobbers immediately.



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WEEKLY MARKET REVIEW

GOOD DEMAND Keeps Meat Stocks Low

STOCKS of meat on hand in the United States on August 1 totaled only 477,000,000 lbs. This was 100,000,000 lbs. less than stocks of August 1 a year ago and 38,000,000 lbs. less than on July 1 this year, in spite of a hog slaughter 600,000 head larger than in July, 1937. Although the August 1 5-year-average of stocks on hand was not large, as they included 1935 and 1936 which were both years of low storage stocks, the amount on hand on August 1 this year was 200,000,000 lbs. less than that average.

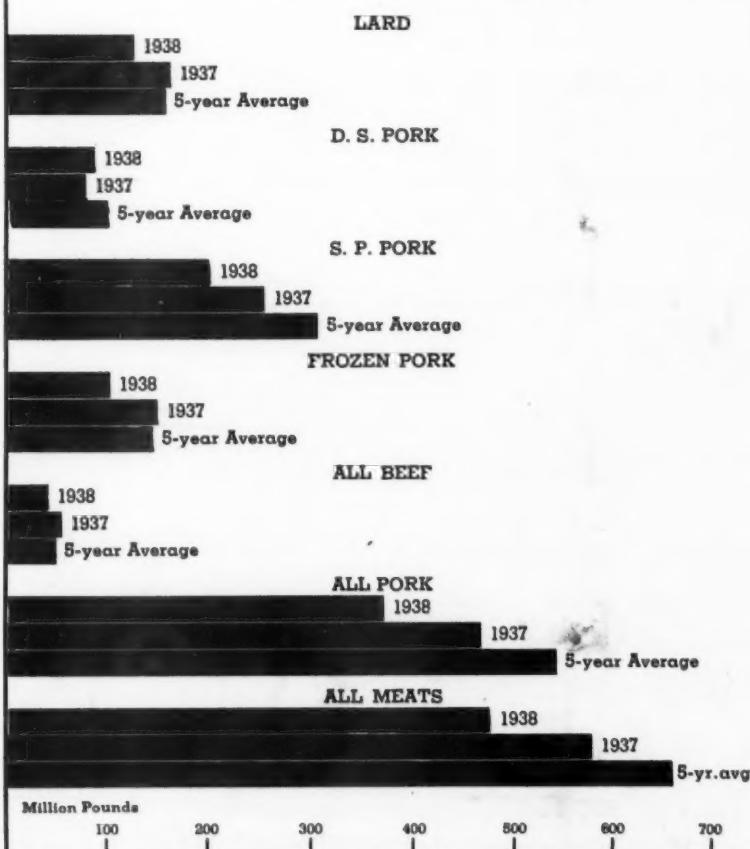
Consumptive demand has been good except for brief periods affected by excessive heat in large consuming areas. Prices have been more nearly in line with buying power, and the turn-over on

many cured products is much shorter.

Increased hog runs which may be expected in earnest as the close of the summer period approaches are likely to be accompanied with improved outlet, also a result of the end of summer and the arrival of cool weather. Aside from purely seasonal price declines prospects are good for moving meats on hand and replacing them at lower price levels and for low inventories as the close of the fiscal year approaches. Good merchandising will move all stocks now on hand not only without loss but at a satisfactory profit.

The chart on this page shows the relatively strong position of storage stocks when compared with a year ago and the 5-year-August 1 average.

STOCKS LIMITED, OUTLET GOOD



Week Ending August 20, 1938

Pork and Lard Markets

LARD futures at Chicago steadied and displayed fair strength during the past week with the upturns in hogs, grains and cotton oil. Although prices were lower on Thursday with bearish hog news, the market closed 7 1/2 to 15 points above the preceding Friday.

Lard established new lows last weekend, but steadied and opened the week in light trade with influence of grain weakness offset by stronger hogs. The market made fair advances Tuesday on cash house buying and speculative short covering in December and January. Lard was fairly strong at midweek with better cash demand for September and October and commission house buying of December and January.

Cash lard in tierces was quoted at 8.12 1/2 nominal on Thursday and loose at 7.55; refined in tierces was 9 3/4c.

Demand was fair and the market steadier at New York. Prime western was quoted at 8.60@8.70c; middle western, 8.60@8.70c; New York City in tierces, 8 1/4@8 1/2c, tubs, 8 1/4@8 1/2c; refined continent, 8 1/4@8 1/2c; Brazil kegs, 9@9 1/2c; South America, 8 1/4@9c, and shortening in car lots, 10 1/2c, smaller lots, 11c.

HOGS

Hog prices at Chicago strengthened during the week with cooler weather, better pork demand and lighter runs. Gains ranged up to 40@50c per cwt., some of which were later lost. High top for the week was on Wednesday at \$9.15, compared with \$8.75 on Monday and \$9.00 on Thursday. Average weight continued at around 290 lbs. Average price on Wednesday was \$7.79 compared with \$7.43 on previous Friday.

EXPORTS

North American lard exports for week ended August 13 totaled 1,363,730 lbs., most of it clearing from Montreal. Spot lard was quoted on Thursday at Liverpool at 46s; A. C. hams at 96s and A. C. Canadian hams at 96s.

CARLOT TRADING

Carlot market for most green products at Chicago was steady to a little higher during the past week with the stronger tone in the hog market, improved demand and limited offerings. Cured meats were unevenly steady to a little lower. Green regular hams were firm and 16/22 range scarce at 3/4c advance. S. P. regulars were unchanged on the week. Offerings were scarce and inquiries active for light green skinned hams and they were marked up 1/2 to 1c. Inquiries for S. P. skinned hams were moderate and heavier averages offered at the market, or 1/4c lower than last

(Continued on page 37.)

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.04c per hour or less to operate
No other source of power needed
Selective variable pressure
Durable—long-life construction

WHAT IT DOES

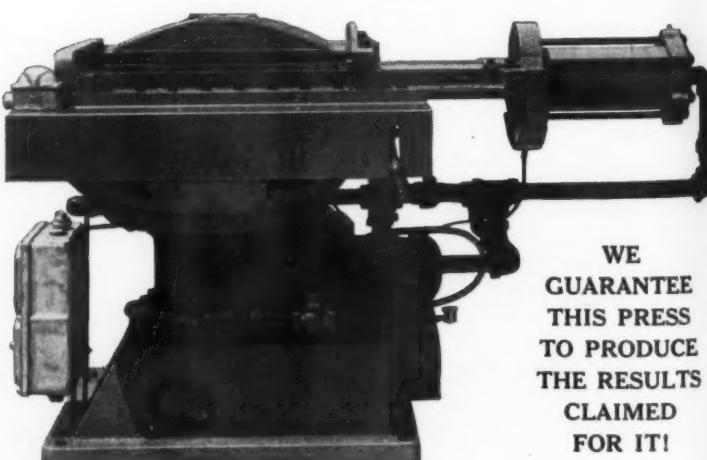
Reduces labor costs
For all averages of Bacon bellies
No freezing required
Eliminates freezer shrinkage
Pre-chill overnight 20 to 30 degrees
No shrinkage in forming
Forms derind Bacon for sale in strip
Forms derind Bacon for slicing
Uniform width for slicing
Uniform thickness for slicing
Perfect slices—no broken tissues
Increases yield of full slices
Decreases yield of end slices
Practically eliminates scraps
Increases thickness of thin bellies
Decreases thickness of thick bellies
to uniform thickness throughout
Narrow bellies are made wider
Wide bellies are made narrower
Slice immediately after forming,
or—hold indefinitely
Increased profits—Pays for itself

SEE

this Press

now in operation at the

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ALBANY, N.Y.



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TO PRODUCE
THE RESULTS
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FOR IT!

PATENT APPLIED FOR

The National Provisioner

IN THE MEAT PACKING INDUSTRY IN YEARS

FORMRITE BACON PRESS

Designed—Tested—Proven—NOW IN USE

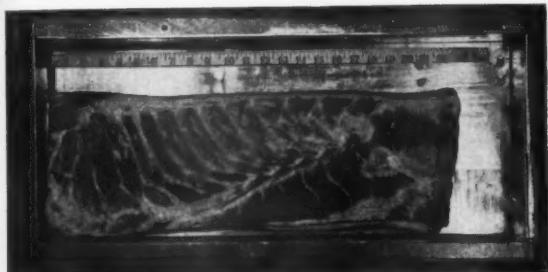
* **The Candid Camera tells the story**

(Photographs are not retouched)

BEFORE FORMING



AFTER FORMING



* The IDENTICAL Bacon belly appears in each of the four photographs above.

The upper photographs show comparison of thickness before and after forming. The TOBIN FORMRITE Bacon Press INCREASES the thickness of THIN Bacon and DECREASES the thickness of THICK Bacon—to UNIFORM thickness throughout.

The lower views are actual photographs of the same Bacon belly—in the TOBIN FORMRITE Bacon Press—BEFORE and AFTER forming. Note how both ends have been SQUARED, also—the UNIFORM width of the entire length of the Bacon belly. NARROW bellies are made WIDER. WIDE bellies are made NARROWER.

Regardless of grade, weight, shape or size—the TOBIN FORMRITE Bacon Press—thoroughly—economically—and speedily forms Dried Bacon for Slicing or Wrapping with REDUCED LABOR COSTS—INCREASES YIELD of full-width slices and practically ELIMINATES SCRAP BACON.

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ENGINEERING DIVISION

ALBANY PACKING Co., Inc.
ALBANY, N.Y.

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Ask him to show you how much simpler they are to operate, and how easy they are to handle. Let him demonstrate their rugged durability and ability to stand hard knocks, because of their sturdy, reinforced construction.

He'll tell you much more than this—how the elliptical springs close the aitch-bone cavity firmly, why the covers don't tilt, how the ham can expand while cooking, how the self-sealing cover retains the ham juices in the container, how shrinkage and operating time are greatly reduced. And when he gets through you'll begin to realize why Adelmann Ham Boilers are "The Kind Your Ham Makers Prefer."

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European Representatives: H. W. Bollans & Co., 6 Stanley St. Liverpool & 12 Bow Lane, London—Australian and New Zealand Representatives: Collin & Co., Pty. Ltd., Offices in Principal Cities—Canadian Representatives: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto

Adelmann Ham Boilers are made of Cast Aluminum, Tinned Steel, Monel Metal and Nirosta (Stainless) Steel—the most complete line available. Your obsolete, inefficient ham retainers have a liberal *trade-in value* on new Adelmann Ham Boilers! Write for details!



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CHICAGO



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Market Statistics
all handled by the
market authority of
the industry—THE
NATIONAL
PROVISIONER.

Hog Cut-Out Results

ONLY slightly improved fresh pork demand accompanied by rallying hog prices on short supply resulted in cut-out values somewhat less satisfactory than a week ago. Through much of the Eastern consuming area very adverse weather conditions continued to prevail and buying was slowed up. However, sharply curtailed supplies proved a strengthening factor in the live market.

Nearly half of the receipts at Chicago were made up of packing sows, light hogs were in good supply and medium butchers proved in good demand. Extreme top price paid during the week was \$9.15 which compares with a top of \$10.25 paid late in July. On the closing day of the period well-finished 180 to 240 lb. hogs moved at \$8.75 to \$9.00 with 250 to 270 lb. kinds at \$8.50 to \$8.80. Good quality new crop hogs were in demand but those lacking finish suffered considerable price penalty.

Receipts at the eleven markets totaled 164,000 head which was 47,000 less than a week ago, 32,000 more than a year ago and 8,000 less than two years ago. Marketings apparently were influenced by price as the rush of new crop hogs in the past two weeks apparently was an effort to market ahead of the seasonal early fall runs.

The test on this page applies only to good butcher hogs of the weights shown. Hogs with less quality would not yield as well and many cuts would not be of a quality to command the prices shown.

Because of small supplies, handling costs per hundred pounds live weight were high.

PORK AND LARD MARKETS

(Continued from page 33.)

Friday. There was fair interest in green picnics and offerings were limited; 6/8, 8/10 and 12/14 advanced 1/4c. S. P. picnics were unchanged.

There was broader interest in green bellies this week on part of formerly inactive buyers; bids were usually under market, however, and some weights quoted lower. Cured bellies quoted nominally 1/4c under green. There were fair inquiries and a firmer tone in clear bellies with the list 1/4 to 3/4c up; September belly futures were quoted at 9.80 on Thursday against 9.00 on preceding Friday. Cash clear bellies on Thursday were 10.25n. Market steady and quiet on fat backs.

FRESH PORK

With cooler weather and lighter hog receipts there was brisk demand in the fresh pork market at Chicago and prices of most product showed good gains. All averages of loins were wanted and 8/10 on Thursday quoted at 21c, or 2 1/4c over preceding Friday; other averages made comparable gains. Boston butts were up 1/4c and skinned shoulders 1/4c higher.

BARRELED PORK

Barreled pork quotations were unchanged at Chicago. Demand was fair

and market steady at New York. Mess was quoted at \$28.37 1/2 per barrel and family at \$23.25 per barrel.

SAUSAGE MATERIALS

Supply of fresh regular pork trimmings was lighter and demand good at Chicago. Regulars were quoted Thursday at 8 1/4c against 7 1/4c last Friday. Leans moved into regular channels at steady prices. Pork cheek meat was steady and livers a little higher.

(See page 45 for later markets.)

U. S. INSPECTED HOG KILL

At 8 points for the week ended Aug. 12, 1938, compared:

	Week ended Aug. 12.	Prev. week,	Cor. week,
Chicago	70,357	71,229	41,188
Kansas City, Kansas	26,142	21,622	15,325
Omaha	7,630	16,392	11,251
St. Louis & St. Louis	43,260	38,720	24,191
Sioux City	11,995	11,184	6,163
St. Joseph	11,670	9,171	2,517
St. Paul	32,863	27,609	12,229
N. Y., Newark and J. C.	28,527	32,078	21,511
Total	242,764	228,305	134,406

GERMAN HOGS AND LARD

Top hogs at Berlin for the week of August 3, 1938, were quoted at \$18.45 against \$18.45 the previous week and \$17.81 at the same time a year earlier. Lard in tierces at Hamburg was priced at \$10.17 per cwt. against \$10.72 the previous week and \$13.34 at the same time last year.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
180-220 lbs.								
Regular hams	14.00	\$ 2.44	13.70	17.4	\$ 2.38	13.50	17.1	\$ 2.31
Picnics	5.60	12.3 .69	5.40	11.6 .63	5.10	9.8 .50		
Boston butts	4.00	17.1 .68	4.00	17.1 .68	4.00	17.1 .68		
Loins (blade in)	9.80	18.5 1.81	9.60	16.3 1.56	9.10	14.4 1.31		
Bellies, S. P.	11.00	15.1 1.66	9.70	13.9 1.35	3.10	13.2 .41		
Bellies, D. S.	2.00	10.3 .21	9.90	9.4 .93		
Fat backs	1.00	5.9 .06	3.00	6.1 .18	5.00	6.3 .32		
Plates and jowls	2.50	6.6 .17	3.00	6.6 .20	3.30	6.3 .22		
Raw leaf	2.10	7.2 .15	2.20	7.2 .16	2.10	7.2 .15		
P. S. lard, rend, wt.	12.40	7.5 .93	11.50	7.5 .86	10.20	7.5 .77		
Spareribs	1.60	10.2 .16	1.60	10.2 .16	1.50	10.2 .15		
Trimmins	3.00	7.4 .22	2.80	7.4 .21	2.70	7.4 .20		
Feet, tails, neckbones	2.0008	2.0008	2.0008		
Offal and misc.343434		
TOTAL YIELD AND VALUE	69.00	\$ 9.39	70.50	\$ 9.00	71.50	\$ 8.34		
Cost of hogs per cwt.		\$ 8.86		\$ 8.82		\$ 8.44		
Condemnation loss		.04		.04		.04		
Handling & overhead		.88		.75		.65		
TOTAL COST PER CWT ALIVE		\$ 9.78		\$ 9.61		\$ 9.13		
TOTAL VALUE		9.39		9.00		8.34		
Loss per cwt.		.39		.61		.79		
Loss per hog		\$.78		\$ 1.46		\$ 2.21		

Chicago Provision Markets

REPORTED BY THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES

Based on actual carlot trading Thursday, August 18, 1938.

REGULAR HAMS.

	Green.	*S.P.
8-10	18 n	18%
10-12	17%	18%
12-14	17%	18%
14-16	17%	18%
10-16 Range	17%	...

BOILING HAMS.

	Green.	*S.P.
16-18	17%	19
18-20	17%	18%
20-22	17%	18% @ 18%
16-20 Range	17%	...
16-22 Range	17%	...

SKINNED HAMS.

	Green.	*S.P.
10-12	19% @ 19%	20
12-14	19% @ 20	20
14-16	20%	20
16-18	19%	19
18-20	16%	18
20-22	14%	16
22-24	13% @ 13%	15
24-26	12%	14
25-30	11%	13%
30 and up	11%	13

PICNICS.

	Green.	*S.P.
4-6	13	14
6-8	12	12%
8-10	10%	11%
10-12	10	10%
12-14	10	10%

Short Shank $\frac{1}{4}$ c over.

BELLIES.

(Square cut seedless.)

	Green.	*D.O.
6-8	16	16%
8-10	15%	16%
10-12	15%	16%
12-14	15%	15%
14-16	15%	14%
16-18	18	18%

*Quotations represent No. 1 new cure.

D. S. BELLIES.

	Clear.	Rib.	LARD—
14-16	11% n	...	Sept. ... 8.20 8.20 8.12% 8.12% ax
16-18	11% n	...	Oct. ... 8.30 8.30 8.20 8.20 ax
18-20	11%	...	Nov. ... 8.30 8.30 8.20 ax
20-25	10%	10%	Dec. ... 8.25 8.25 8.17% 8.17% ax
25-30	10%	10%	Jan. ... 8.30 8.30 8.25 8.25 ax
30-35	9%	9%	Mar. ... 8.45 8.45 8.40 8.40 ax
35-40	9%	9%	May ... 8.45 8.50 8.42% 8.50 ax
40-50	9	8%	

D. S. FAT BACKS.

	6%	7%	7%	7%	7%
6-8					
8-10					
10-12					
12-14					
14-16					
16-18					
18-20					
20-25					

OTHER D. S. MEATS.

	35-45	9 n						
Extra Short Clears	35-45	9 n						
Extra Short Ribs	35-45	9 n						
Regular Plates	6-8	8%	6-8	8%	6-8	8%	6-8	8%
Clear Plates	4-6	6% @ 7	4-6	6% @ 7	4-6	6% @ 7	4-6	6% @ 7
Jowl Butts	7% @ 6	7%	7% @ 6	7%	7% @ 6	7%	7% @ 6	7%
Green Square Jowls		9%		9%		9%		9%
Green Rough Jowls		7%		7%		7%		7%

LARD.

	8.12% n	7.55	9.62% n	7.62% n
Prime Steam, cash				
Prime Steam, loose				
Neutral, in tierces				
Raw Leaf				

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended Aug. 13, 1938, were:

Week Aug. 13.	Previous Week.	Same Week '37.
Cured Meats, lbs. 14,937,000	16,166,000	15,691,000
Fresh Meats, lbs. 42,644,000	40,951,000	39,979,000
Lard, lbs. 1,960,000	1,866,000	4,700,000

FUTURE PRICES

SATURDAY, AUG. 13, 1938.

Open.	High.	Low.	Close.
LARD—			
Sept. ...	7.97%	8.10	8.15
Oct. ...	8.20	8.20	8.12% ax
Nov. ...	8.15	8.15	8.15b
Dec. ...	8.12%	8.15	8.10ax
Jan. ...	8.15	8.15	8.10ax
Mar. ...	8.28	8.25	8.20
May ...	8.30	8.30	8.30ax

CLEAR BELLIES—

Sept. ...	9.25	...	9.25b
LARD—			
Sept. ...	8.02%	8.05	8.05
Oct. ...	8.12%	8.12%	8.12% ax
Nov. ...	8.15	8.15	8.15b
Dec. ...	8.10	8.15	8.12% ax
Jan. ...	8.10	8.12%	8.12% b
Mar. ...	8.15	8.20	8.20b
May ...	8.30	8.30	8.27%

TUESDAY, AUGUST 16, 1938.

Sept. ...	8.05	8.15	8.15ax
LARD—			
Sept. ...	8.05	8.20	8.25ax
Oct. ...	8.15	8.25	8.25% b
Nov. ...	8.20	8.25	8.25% ax
Dec. ...	8.07%	8.22%	8.20%
Jan. ...	8.10	8.20	8.20b
Mar. ...	8.30	8.30	8.30b
May ...	8.40	8.40	8.40ax

CLEAR BELLIES—

Sept. ...	8.27%	...	9.60b
LARD—			
Sept. ...	8.20	8.30	8.25ax
Oct. ...	8.30	8.40	8.35ax
Nov. ...	8.35	8.45	8.35b
Dec. ...	8.25	8.25	8.17%
Jan. ...	8.30	8.35	8.17%
Mar. ...	8.45	8.45	8.40ax
May ...	8.45	8.50	8.42%

CLEAR BELLIES—

Sept. ...	9.87%	...	9.87%
LARD—			
Sept. ...	8.20	8.30	8.25ax
Oct. ...	8.30	8.40	8.35ax
Nov. ...	8.35	8.45	8.35b
Dec. ...	8.25	8.25	8.17%
Jan. ...	8.30	8.35	8.17%
Mar. ...	8.45	8.45	8.30ax
May ...	8.45	8.50	8.42%

CLEAR BELLIES—

Sept. ...	8.10	8.15	8.15
LARD—			
Sept. ...	8.10	8.15	8.15
Oct. ...	8.12%	8.20	8.12%
Nov. ...	8.15	8.20	8.17%
Dec. ...	8.17%	8.17%	8.17%
Jan. ...	8.20	8.15	8.20
Mar. ...	8.30	8.30	8.30
May ...	8.37%	8.42%	8.37%

CLEAR BELLIES—

Sept.	9.80ax
LARD—			
Sept. ...	8.10	8.15	8.15
Oct. ...	8.12%	8.20	8.17%
Nov. ...	8.15	8.20	8.17%
Dec. ...	8.17%	8.17%	8.17%
Jan. ...	8.20	8.15	8.20
Mar. ...	8.30	8.30	8.30
May ...	8.37%	8.42%	8.37%

Key—ax, asked; b, bid; n, nom.; —, split.

PORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada from Atlantic and Gulf ports:

Week ended Aug. 13, 1938.	Week ended Aug. 14, 1938.	Nov. 1, 1937 to 1938.
To United Kingdom	5	100
Continent	5	364
Total	5	464

BACON AND HAM.	M lbs.	M lbs.
United Kingdom	2,512	128,390
Continent	30	2,294
West Indies	75	592
B. N. A. Colonies	1	65
Other Countries	1	62
Total	2,543	128,390

LARD.	M lbs.	M lbs.
United Kingdom	1,241	112,223
Continent	15	6,795
8th, and Ctl. America	15	8,114
West Indies	75	123
B. N. A. Colonies	1	16
Other Countries	1	778
Total	1,364	128,152

TOTAL EXPORTS BY PORTS.

From New York

Bacon and Ham, M lbs. 342 463

Bacon and Ham, M lbs. 3 10



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Week Ending August 20, 1938

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Page 39

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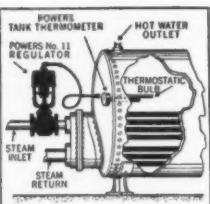
Pays back its cost several times a year

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POWERS AUTOMATIC WATER TEMPERATURE CONTROL



RENDERING PLANT LAYOUT

(Continued from page 19.)

Rendering is done in two 5-ft. by 10-ft. Albright-Nell Co. melters installed on second floor. A charge is rendered in about 3½ hours. After cooked material has drained in the percolators, it is shoveled into a screw conveyor which discharges into a hopper connecting with a chute leading to the Anderson Duo Expeller on the first floor. Before dropping into the expeller the cracklings pass over a magnetic separator.

Grease drained from cracklings in percolators and pressed from them by the expeller flows to a settling tank. After the solids have settled out the

grease is pumped to elevated storage tanks outside of the building.

Cracklings are handled from the expeller room to the crackling grinder by a specially-constructed blower system, consisting of a fan and an 8-in. pipe which passes from the expeller room over the crackling storage room roof and terminates in a storage bin. From here the cracklings are gravitated to the hammer mill. Cracklings analyze approximately 63 per cent protein and 6.2 per cent grease.

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use is supplied from two wells by two motor-driven Sterling pumps with a capacity of 250 gallons per minute.

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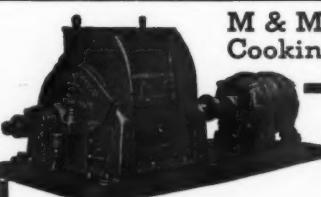
Need a good man? See page 60.

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COSTS**—Grinds fats, bones, carcasses, viscera, etc.—all with equal facility. Reduces everything to uniform fineness. Ground product gives up fat and

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Tallow and Greases

WEEKLY MARKET REVIEW

TALLOW.—The tallow market at New York was fairly active and weaker during the past week. Volume of business was estimated at about 1,000,000 lbs. and prices were off $\frac{1}{2}$ c to a new low for the move. Extra sold at 5%c, delivered. Producers were more inclined to sell stuff on hand and also to market somewhat ahead; there was also a little pressure of outside tallow at New York. It was reported that outside off-color tallow sold at 5%c, delivered. Consumers took hold in a moderate way and then lowered their ideas fractionally.

At New York, special was quoted at 5%@5%c; extra, 5%c, delivered, and edible, 7@7%c in packages.

Foreign tallow offerings at New York showed no particular change from the previous week. South American No. 1 was quoted at 4.80@5c; No. 2, 4%@4%c, and edible, 5.05@5.30c, all c.i.f.

Tallow futures at New York were off 10 to 20 points on the week. September traded from 5.35 to 5.25; October, 5.43 to 5.40, and December, 5.50.

There was no London tallow auction this week. At Liverpool, Argentine beef tallow, August-September shipment, was unchanged on the week at 21s 9d and Australian good mixed, August-September shipment, declined 6d to 18s 6d.

Buyers' and sellers' ideas were somewhat apart this week in tallow market at Chicago; offerings were light and firmly held. A large buyer reduced his bids last weekend $\frac{1}{2}$ c below previous sales; tank outside prime reported sold at 5%c, Chicago. A few tanks of prime were reported Monday at 5%c, Chicago, with large consumers talking inside of ranges. Prime tallow appeared strongly held at 5%c, Chicago, with sellers' ideas influenced by strength in surrounding markets. One large soaper willing to take product for August and September shipment at bid prices; there was some dealer interest Wednesday in prime at 5%c, outside point, later withdrawn. Offerings were tighter on Thursday with some dealer interest at fractionally higher than large consumers' bids. Chicago quotations, loose basis, on Thursday were:

Edible tallow	5% @ 6%
Fancy tallow	5% @ 5%
Prime packers	5% @ 5%
Special tallow	5% @ 5%
No. 1 tallow	5% @ 5%

STEARINE.—The market for oleo stearine at New York was marked down $\frac{1}{2}$ to 1c this week. Stocks at New York were light and said to be very firmly held. Oleo at New York was quoted at 7%@8c.

The market at Chicago was quiet and prime oleo was quoted at 7%c.

OLEO OIL.—Demand was rather quiet and the market unchanged to $\frac{1}{2}$ c easier at New York. Extra was quoted at 9%@10%c; prime, 9%@9%c, and lower grades, 8%@9%c.

The market was quiet and steady at Chicago with extra quoted at 9%@9%c and prime at 8%@9%c.

(See page 45 for later markets.)

LARD OIL.—With trade interest only routine, the market at New York was off $\frac{1}{2}$ to $\frac{1}{4}$ c on the week. No. 1 was quoted at 8%c; No. 2, 8%c; extra, 9%c; extra No. 1, 9c; extra winter strained, 9%c; prime edible, 11%c, and inedible, 9%c.

NEATSFOOT OIL.—Demand was moderate at New York and the market unchanged to $\frac{1}{4}$ c lower. Cold test was quoted at 15%c; extra, 9%c; extra No. 1, 9c; pure, 11%c, and prime, 9%c.

GREASES.—The market was rather quiet at New York and barely steady. The last business in yellow and house was at 5c. The easier tone in tallow led consumers to await developments. Buyers were bidding 4%c but sellers were rather firm at the 5c level.

At New York, yellow and house was quoted at 4%@5c; brown, 4%@4%c, and choice white, 5%@5%c.

While consumers lowered their grease bids at Chicago about $\frac{1}{2}$ c per pound, sellers were not particularly interested on that basis. Car brown grease, in drums, sold at 4%c, Chicago on Wednesday; bidding 4%c on loose basis in accordance with previous day's sale. Yellow grease was wanted at 4%c, Chicago. Yellow grease, high acid, sold Thursday at 4%c, Chicago. Offerings were tighter and there was some interest fractionally over large consumers' bid prices. Quotations on Thursday were:

Choice white grease	5% @ 5%
A-white grease	5% @ 5%
B-white grease	5% @ 5%
Yellow grease, 10-15 f.f.a.	4% @ 5%
Yellow grease, 15-20 f.f.a.	4% @ 4%
Brown grease	4% @ 4%

BY-PRODUCTS MARKETS

Chicago, August 18, 1938.

By-products markets continue very quiet. Few sales. Little demand.

Blood.

Sale of one car blood early in week at \$2.90, later at \$2.75 with more offered at that figure.

Unit Ammonia.	
Unground	\$ @2.75

Digester Feed Tankage Materials.

Market quiet.

Unground, 11 to 12% ammonia	\$2.75 @2.85 & 10c
Unground, 6 to 10% choice quality	\$3.00 & 10c
Liquid stick	\$1.85

Packinghouse Feeds.

Packinghouse feeds in fair demand.

Carlots.	
Per ton.	
Digester tankage meat meal, 60%	\$ @45.00
Meat and bone scraps, 50%	\$ @45.00
Raw bone-meal	\$ @35.00
Special steam bone-meal	\$ @45.00

Bone Meals (Fertilizer Grades).

Bone meal market easier at quoted prices.

Per ton.	
Steam, ground, 3 & 50	\$ @24.00
Steam, ground, 2 & 26	\$ @22.00

Fertilizer Materials.

Fertilizer materials market quiet.

Per ton.	
High grd., tankage, ground, 10@11% am.	\$ 2.50 @ 2.65
Bone tankage, ungrd., low pr., per ton	18.00 @ 20.00
Hoof meal	@ 2.50

Dry Rendered Tankage.

Crackling market dull.

Hard pressed and expeller unground, per unit protein	\$.55 @ .57%
Soft prsd. pork, ac. grease & quality, ton	\$ @40.00
Soft prsd. pork, ac. grease & quality, ton	\$ @30.00

Glutin and Glue Stocks.

Gluestock markets very quiet.

Per ton.	
Calf trimmings	\$18.00 @ 20.00
Sinews, plazies	16.00 @ 17.00
Cattle jaws, skulls and knuckles	18.00 @ 19.00
Hide trimmings	12.00 @ 13.00
Pig skin scraps and trim, per lb., l.c.l.	4c @ 4%

Horns, Bones and Hoofs.

Market for horns, bones and hoofs quiet and unchanged.

Per ton.	
Horns, according to grade	\$35.00 @ 60.00
Cattle hoofs, house run	@30.00
Junk bones	@16.00

(Note—foregoing prices are for mixed carloads of unassorted materials.)

Animal Hair.

Hog hair market quiet and nominal.

Per lb.	
Winter coil dried4c @ 4%
Summer coil dried1%c @ 1%
Winter processed	@ 8c
Cattle switches, each*1%c @ 2c

*According to count.

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, August 17, 1938.

Dried blood is offered at \$2.90 per unit of ammonia and, no doubt, bids would be considered because of the lack

of demand from both feeding and fertilizer buyers. South American last sold at \$3.10 per unit c.i.f. Atlantic Coast ports.

There have been no recent sales of ground fertilizer or unground feeding tankage and the nominal quotations are about \$2.90 and 10c, f.o.b. local shipping points.

There is very little trading being done in packing house by-products or fertilizer and feeding materials.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY.

Ammoniates.			
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports August 1938 to June 1939, inclusive...	\$26.75	@ 28.00	
Blood, dried, 16% per unit.....		2.90	
Unground fish scrap, dried, 11½% ammonia, 15% B. P. L., f.o.b. fish factory.....	8.25 & 10c		
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	44.00		
August shipment.....	44.00		
Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.75 & 50c		
Soda nitrate, per net ton: bulk, Sept.....	27.00		
In 200-lb. bags, August.....	23.30		
In 100-lb. bags, August.....	29.00		
Tankage, ground 10% ammonia, 10% B. P. L., bulk.....	2.90 & 10c		
Tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	2.90 & 10c		
Phosphates.			
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	23.00		
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	27.00		
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	8.00		
Dry Rendered Tankage.			
50% unground.....	67½c		
60% unground.....	70c		

TALLOW FUTURE TRADING

MONDAY, AUGUST 15, 1938.

	High.	Low.	Close.
August			5.10n
September	5.25	5.25	5.20b
October			5.30b
December			5.35b
January			5.45n

TUESDAY, AUGUST 16, 1938.

	High.	Low.	Close.
August			5.10n
September			5.15b
October			5.30b
December			5.40b
January			5.45n

WEDNESDAY, AUGUST 17, 1938.

	High.	Low.	Close.
August			5.10n
September			5.15b
November			5.32b
December			5.42b
January			5.45n

THURSDAY, AUGUST 18, 1938.

	High.	Low.	Close.
September			5.20b
October	5.42	5.35	5.42b
November			5.35b
December			5.46b
January			5.55n

FRIDAY, AUGUST 19, 1938.

	High.	Low.	Close.
September			5.25@5.35
October			5.35@5.55
November			5.40@5.65
December			5.45@5.75

COTTONSEED PRODUCTS PRODUCED AND CONSUMED

As reported for the twelve months ended July 31, 1938 and 1937:

COTTONSEED RECEIVED, CRUSHED, AND ON HAND (TONS).			
	Received at mills* Aug. 1 to July 31, 1938.	Crushed Aug. 1 to July 31, 1937.	On hand at mills July 31, 1937.
United States.....	6,616,060	4,519,024	6,325,498
Alabama.....	438,230	333,424	428,289
Arkansas.....	627,285	451,779	606,961
California.....	290,352	174,513	269,096
Georgia.....	623,833	476,651	611,248
Louisiana.....	288,546	241,355	282,868
Mississippi.....	1,029,919	835,659	994,874
North Carolina.....	912,912	520,293	226,540
Oklahoma.....	277,404	83,716	274,992
South Carolina.....	284,768	221,683	283,759
Tennessee.....	437,127	354,928	424,977
Texas.....	1,756,463	947,522	1,603,039
All other states.....	272,630	162,676	265,195

*Includes seed destroyed at mills but not 42,394 tons and 21,929 tons on hand Aug. 1 nor 153,514 tons and 104,306 tons reshipped for 1938 and 1937 respectively.

COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND.

Season.	On hand August 1.	Produced Aug. 1 to July 31.	Shipped out Aug. 1 to July 31.	On hand July 31.
Crude oil.....	1937-38	11,141,266	1,965,993,076	1,958,770,391
(pounds).....	1936-37	19,191,503	1,363,978,069	1,370,025,906
Refined oil.....	1937-38	1441,562,843	**1,763,008,936	**1,466,474,233
(pounds).....	1936-37	318,873,905	1,310,250,454	441,052,343
Cake and meal.....	1937-38	41,952	2,830,399	2,635,848
(tons).....	1936-37	65,063	2,031,488	2,054,589
Hulls.....	1937-38	45,422	1,624,675	1,536,845
(tons).....	1936-37	23,893	1,144,358	1,124,469
Linters.....	1937-38	61,347	1,414,018	1,083,901
(turning bales).....	1936-37	48,819	1,126,873	479,564
Hull fiber (500-lb. bales).....	1937-38	88	65,451	36,487
Grabots, mottes, etc.....	1937-38	7,379	48,265	46,525
(500-lb. bales).....	1936-37	2,991	82,944	53,850

*Includes 4,272,188 and 11,605,555 pounds held by refining and manufacturing establishments and 4,360,480 and 12,875,220 pounds in transit to refiners and consumers August 1, 1937 and July 31, 1938 respectively.

**Includes 18,349,453 and 5,215,206 pounds held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments and 7,957,579 and 7,602,065 pounds in transit to manufacturers of lard substitute, oleomargarine, soap, etc., August 1, 1937 and July 31, 1938, respectively.

**Produced from 1,923,594,866 pounds of crude oil.

TENNESSEE'S MARGARINE TAX

Tennessee has a 10c tax on margarine. This tax has been effective since 1931. The state now has approximately 6,000 dairy farmers, 63,000 cotton farmers, 11,000 retail grocers and tens of thousands of low-income consumers, as a recent discussion of the economic phases of the situation pointed out. Before the tax was placed on margarine nearly 3,100 grocers in the state sold it. In 1937 it was sold by only 320 grocers in the state.

Purpose of the tax was to reduce the consumption of margarine, which it was believed would increase not only the consumption but the price of butter. This has not happened, as is indicated by statistics of consumption and price of butter, the report points out. But the tax has been detrimental to the cotton farmers and to the growers of soybeans and peanuts.

With increased use of cottonseed oil, peanut oil and soybean oil in margarine there have been proportionately increased demands for the passage of a legislative act to amend the present Tennessee margarine tax. It is urged that the legislature should remove the tax on margarine that is made entirely of American farm products, principally cottonseed oil. The tax would remain on margarine made of any foreign oils.

It is argued that such a law would restore to the state's cotton farmers their right to sell their produce without the finished product made therefrom being subject to a prohibitive tax. At the same time it would restore to the low income consumers a spread for bread priced within their reach and give to

retailers within the state expanded business volume. The report states also that it is particularly detrimental for a Southern state producing so many oil-bearing seeds to carry a state tax on product manufactured from locally produced oils.

FERTILIZER HANDBOOK

Fertilizer manufacturers and those affiliated in any way with the fertilizer industry will find their needed reference material brought up to date in the 31st annual edition of "The American Fertilizer Hand Book," recently issued. The book consists of seven sections devoted to fertilizer manufacturers; a buyer's guide of the allied fertilizer trades; phosphate rock, sulphuric acid and superphosphate; factory construction and equipment; fertilizer materials; and traffic and transportation as related to fertilizer. Lists of brokers, exporters, importers, commission merchants, state chemists and state fertilizer control officials also are given, as are a list of the officers, directors, standing committees, district chairmen and members of the National Fertilizer Association.

There is an article on "The Western Fertilizer Tankage and Blood Market," by Jos. H. Schmaltz, which reviews this market by months from May, 1937, to April, 1938, inclusive; another on "Dictionary of Fertilizer Materials," by H. C. Moore, revised to January 1, 1938; and a discussion of the "Work of the National Fertilizer Association, 1937-38." The book is published by Ware Bros. Co., Philadelphia, and the price is \$15.

Vegetable Oils

WEEKLY MARKET REVIEW

COTTON oil futures market at New York turned upward during the past week and recovered about 35 points of recent losses. These have ranged up to 1c per pound under liquidation and commission house selling.

While there was some new speculative absorption, the bulk of the week's buying was credited to shorts. Indications of some deterioration in the cotton crop, coupled with reports of unfavorable growing weather and a better tone in lard, aided the recovery.

Buying power in oil failed to broaden on the swells, however, which was believed due to continued quietness in cash oil trade. Professionals were inclined to take profits on the advances. At the same time, the technical position of the market was weakened somewhat by the covering movement. In the main, however, the disposition was to go slow pending new crop developments.

Deliveries of oil against old orders continued on a good scale, but there were some indications that refiners were catching up. At the same time, the trade was not inclined to take hold freely at the moment. Apparently consumers and distributors were still working off stocks on hand.

Watch Consumption Closely

August distribution promises to compare favorably with a year ago. While it is too early to estimate August consumption, nevertheless, early indications point to possible use of 290,000 bbls. against about 317,000 bbls. in August, 1937. Consumption for the next few months will be watched closely, as at this time a year ago distribution developed record-breaking proportions of around 400,000 bbls. monthly.

Absence of large scale cotton oil imports should aid distribution of domestic oil. However, it is not yet clear how severely lard will compete with shortening in the bulk trade. Cottonseed oil operators are inclined to believe that shortening will give way in some cases to pure lard so long as the latter is relatively cheap.

Consumption of domestic cottonseed oil in the season just ended established a new high record of 4,268,700 bbls. To this must be added around 140,000 bbls. of imported cottonseed oil, which brings last season's consumption to 4,406,700 bbls. compared with 3,430,000 bbls. in 1936-37, 3,348,000 bbls. in 1935-36 and 3,430,000 bbls. in 1934-35.

Carryover of domestic cottonseed oil at the end of the crop year amounted to 1,533,100 bbls. against 1,157,900 bbls. the previous season and a 10-year average carryover of 1,231,560 bbls.

COCONUT OIL.—The market was quiet with little or no interest for the time being. Oil was quoted at New

York at 3 1/4c and on the Pacific coast at 2 1/2c.

CORN OIL.—Offerings were light. Buyers' ideas were around 8c and the market was called 8 1/2c nominal.

SOYBEAN OIL.—There were intimations of sales of new crop at 5 1/4c and additional offerings at that level.

PALM OIL.—The tone was easier; Nigre at New York was quoted at 2.90c and Sumatra at 3c.

PALM KERNEL OIL.—New York quotation on palm kernel was 3.70c nominal.

OLIVE OIL FOOTS.—Business passed this week at 6 1/2c, and sellers subsequently were asking 6%@6 1/2c.

PEANUT OIL.—The market was more or less nominal at New York owing to lighter offerings. Crude was quoted at 8c.

COTTONSEED PRODUCTS EXPORTS AND IMPORTS

For eleven months ended June 30:

	1938.	1937.
Oil, crude, lbs.....	2,460,921	307,272
Oil, refined, lbs.....	4,807,607	2,661,766
Cake and meal, tons.....	91,982	4,336
Linters, running bales....	254,093	246,037

	Imports:	
Oil, crude, lbs.....	*42,912	23,382,965
Oil, refined, lbs.....	*54,397,847	170,480,055
Cake and meal, tons.....	4,255	28,907
Linters, bales.....	14,571	45,182

*Amounts for July not included above are 6,397,395 pounds refined "entered directly for consumption," 3,673,220 refined, "withdrawn from warehouse for consumption," and 2,763,803 refined, "entered directly into warehouse."

SOUTHERN MARKETS

New Orleans.

(Special Report to The National Provisioner.)

New Orleans, La., August 18, 1938.—

Cotton oil futures are fractionally higher. Crude continues steady to firm, with offerings of old and new crop unusually light; 6 1/2c lb. bid; Valley, 1 1/2c lb. higher asked. Bleachable, firm and in few hands. Some mills are postponing operations, awaiting outlets for cake and meal. Soapstock is steady with good demand. Crop is deteriorating in most states while improvement is limited to territory thought to be insufficient to offset it.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, August 18, 1938.—

Forty-three per cent cottonseed cake and meal, Dallas basis, for interstate shipment \$22.00. Prime cottonseed oil is currently quoted at 6%@6 1/2c.

COTTON OIL TRADING

COTTONSEED OIL.—Valley crude was quoted on Wednesday at 6 1/2c paid and bid; Southeast, 6 1/2c bid; Texas, 6 1/2c nominal at common points, Dallas, 6 1/2c nominal.

Friday, August 12, 1938

	Range			Closing	
	Sales.	High.	Low.	Bid.	Asked.
Aug.	790	a Bid
Sept. . 18	803	786	793	a trad	
Oct. . 20	805	785	796	a 798	
Nov.	796	a nom
Dec. . 132	808	786	795	a 798	
Jan. . 59	809	789	799	a trad	
Feb.	799	a nom
Mar. . 103	812	791	802	a trad	

Saturday, August 13, 1938

Aug.	795	a nom
Sept. . 5	798	a 801
Oct. . 5	804	800	803	a trad	
Nov.	803	a nom
Dec. . 11	803	796	803	a trad	
Jan. . 4	805	800	805	a trad	
Feb.	805	a nom
Mar. . 18	807	801	807	a 809	

Monday, August 15, 1938

Aug.	790	a Bid
Sept. . 18	804	791	803	a trad	
Oct. . 15	806	797	804	a 806	
Nov.	804	a nom
Dec. . 29	809	795	804	a trad	
Jan. . 18	807	798	805	a 808	
Feb.	805	a nom
Mar. . 30	810	800	809	a 810	

Tuesday, August 16, 1938

Sept. . 27	812	807	809	a 11tr	
Oct. . 11	816	808	810	a 813	
Nov.	811	a nom
Dec. . 51	816	803	812	a trad	
Jan. . 11	818	806	813	a 814	
Feb.	814	a nom
Mar. . 69	822	811	816	a 17tr	
April	817	a nom

Wednesday, August 17, 1938

Sept. . 26	824	815	815	a 819	
Oct. . 8	820	817	817	a trad	
Nov.	817	a nom
Dec. . 30	822	815	816	a 820	
Jan. . 8	824	818	817	a 821	
Feb.	820	a nom
Mar. . 56	826	820	822	a trad	
April	822	a nom

Thursday, August 18, 1938

Sept.	818	811	811
Oct.	817	814	812b
Dec.	818	812	811b
Jan.	819	813	813b
Mar.	822	817	818

Sales, 62 contracts.

(See page 45 for later markets.)

HULL OIL MARKETS

Hull, England, August 17, 1938.—Refined cotton oil, 21s 6d. Egyptian crude, 18s 6d.

Hides and Skins

WEEKLY MARKET REVIEW

Chicago

PACKER HIDES.—The trade in packer hides was light this week and confined to the early part of the week, with a total of about 40,000 hides reported so far, all June to Aug. take-off, at steady prices.

Included in this total was a block of 10,000 light native cows which actually sold late last week for export to Japan, and negotiations are understood to be under way involving further exports in a fair sized way.

The market at present is in more or less of a waiting position. Sellers' stocks are now in a comparatively comfortable position and no attempt is being made to press hides for sale, lending support to the belief that at least steady prices will be obtained on the remainder of the prime summer hides. Tanners are not inclined to anticipate their future requirements of raw stock and are more concerned with finding a broader outlet for leather at prices more in line with raw stock values, knowing that steady prices for hides will protect their price structure on leather. Meanwhile, hides are available at unchanged prices and packers feel that demand will improve when the fall shoe production gets under way shortly.

Total of 4,300 July-Aug. native steers sold at 12c, and one buyer took 8,000 July-Aug. extreme light native steers at 11½c, steady prices.

Butt branded steers last sold at 11½c and Colorados at 11c, with heavy Texas steers bringing 11½c and light Texas steers 10½c, all July-Aug. take-off. Extreme light Texas steers quotable at 11c. Steers generally are in a fairly well sold up position, with production moderate.

Heavy native cows last sold at 11½c for July-Aug., with earlier dating available at proportionate discount. One packer sold 10,000 June-July light native cows for export at close of last week at 11½c; sales of 8,000 July light cows were made this week at 11½c, steady. Branded cows last sold at 11c.

Native bulls last sold at 8½c for May to July take-off.

Receipts of cattle at the seven western markets for the first four days this week were 132,000 head, compared with 136,000 for same period last week, 176,000 a year ago, and 196,000 two years ago.

OUTSIDE SMALL PACKER HIDES.—Tanner buyers were inclined to stand aside this week, pending further improvement in leather business, and their ideas of value top at 9½c, selected, Chgo. freight basis, for natives of current production, brands ½c less. Some offerings available at 10c for July-Aug. stock, while others have been asking up to 10½c without attracting counter-bids.

PACIFIC COAST.—Coast market was quiet, following a fair movement of July hides previous week at 9½c, flat, for steers and cows, f.o.b. shipping points.

FOREIGN WET SALTED HIDES.—The South American market was quiet during most of the week. Last trading in standard Argentine steers was at 68 pesos, equal to 11½c, c.i.f. New York; more available that basis and stocks accumulating moderately, with buyers showing very little interest so far. One lot of 1,500 Wilson extremes was reported at a price equal to 11½c, about ¼c off; also 1,500 ticky steers at 66 pesos or 10½c.

COUNTRY HIDES.—Trading continues very slow on country hides, with a lack of active interest on the part of buyers. Untrimmed all-weights are slow and, while no sales reported under 8c, selected, del'd Chgo., some buyers give their paying limits as 7½c for 47-48 lb. avge. Heavy steers and cows priced nominally 7@7½c flat. Trimmed buff weights quoted 8@8½c paid in a small way. Good trimmed extremes priced at 9½@9¾c, selected, depending upon sellers, with demand light. Bulls 6@6½c flat. All-weight branded hides around 6½c flat nom., some quoting 7c.

CALFSKINS.—Packer calfskins quiet, being well sold up to end of July. Last trading was at 18½c for northern heavies 9½/15 lb., with Detroit, Cleveland and Evansville heavies at 19c; lights under 9½ lb. last sold at 17½c, and Milwaukee all-weight packers at 17½c; River point heavies sold later at 17½c.

Demand has been none too active for city calfskins and sales were made this week below collectors' previous asking prices; car 8/10 lb. reported at 13½c, and car 10/15 lb. at 15c; possibility of more sales this basis but confirmation lacking. Outside cities, 8/15 lb., quoted around 13½@14c nom.; straight counters 10½@11c flat.

KIPSKINS.—Packers moved most of their July production of kipskins late this week at a compromise between former bid and asked prices, with a couple small lots at ¼c up or down from prices paid for the bulk of sales. One packer sold 10,000 northern native kips at 15½c, and 9,500 southern natives at 14½c; 1,300 northern over-weights at 14½c, having sold southerns earlier; also 1,000 branded kips at 12½c. Another packer sold 3,500 northern natives at 15½c, 500 northern over-weights at 14c, and 800 brands 12½c; third packer sold July production of 7,900 skins, with northern natives 15½c and southerns a cent less, northern overweights 14½c and southerns 13½c, and brands at 12½c; fourth packer sold 2,000 brands at 12½c.

Car Chicago city kipskins reported

late this week at 13c. Outside cities nominal at 12½@13c; country kips 9½@10c flat nom.

Packer July regular slunks were sold up previous week at 70c.

HORSEHIDES.—Trading in horsehides is more or less stagnant and quotations nominal. Good city renderers quoted around \$3.00@3.10, selected, f.o.b. nearby shipping points, and ordinary trimmed renderers \$2.75@2.90, del'd Chicago, while best prices obtainable for actual business at the moment are probably 25c less; mixed city and country lots \$2.30@2.50 nom., Chgo.

SHEEPSKINS.—Dry pelts quiet and nominal around 13½c per lb., del'd Chgo. A fairly good demand for the limited production of big packer shearlings at present keeps that market fairly closely sold up; last reported sales were at 65c for No. 1's, 42½@45c for No. 2's and 25c for No. 3's, and some packers inclined to ask 5c more on the three grades. Pickled skins quiet and some sellers looking for bids; rumors of further trading at \$4.75 lacked confirmation and offerings of early August skins are available at \$4.75. Packer wool pelts range around \$1.30@1.40 per cwt. live lamb quoted for packer pelts, down to around \$1.25 per cwt. for outside small packer pelts.

New York

PACKER HIDES.—The eastern market was quiet, being fairly well sold up to end of July. Last trading, previous week, was a car July native steers at 12c, with a car each of New England brands at 12c and Colorados at 11½c, July take-off. No action as yet on August hides.

CALFSKINS.—Collectors' calfskins were quiet, with holdings moderate; last trading was at \$1.10 for 4-5's, with 5-7's at \$1.30, 7-9's at \$1.60 and 9-12's \$2.40. Packer 4-5's quoted around \$1.20, 5-7's about \$1.50, while the 7-9's last moved at \$1.80; two or three cars packer 9-12's reported this week at \$2.70, or 5c advance.

N. Y. HIDE FUTURE MARKETS

Saturday, Aug. 13, 1938.—Old contracts: Sept. 10.45@10.50; Dec. 10.75@10.79; Mar. 10.97 n; June 11.02 n; sales 56 lots. Closing 3@5 lower.

New: Dec. 11.35; Mar. 11.63; June 11.87 n; sales 33 lots. Closing 4@5 lower.

Monday, Aug. 15, 1938.—Old contracts: Sept. 10.38@10.45; Dec. 10.72; Mar. 10.95; June 10.98 n; sales 70 lots. Closing 2@7 lower.

New: Dec. 11.32@11.34; Mar. 11.61@11.65; June 11.98 b; sales 33 lots. Closing 3 lower to 1 higher.

Tuesday, Aug. 16, 1938.—Old contracts: Sept. 10.55; Dec. 10.89@10.90; Mar. 11.07; June 11.11 nom.; sales 113 lots. Closing 12@17 higher.

New: Dec. 11.47; Mar. 11.77 n; June 12.01 n; sales 17 lots. Closing 13@16 higher.

Wednesday, Aug. 17, 1938.—Old contracts: Sept. 10.40 b; Dec. 10.74; Mar. 10.95@11.00; June 11.00 n; sales 96 lots. Closing 11@15 lower.

New: Dec. 11.35; Mar. 11.63@11.69; June 11.88 b; sales 67 lots. Closing 12@14 lower.

Thursday, Aug. 18, 1938.—Old contracts: Sept. 10.41 n; Dec. 10.76; Mar. 10.92@10.98; June 10.97 n; sales 38 lots. Closing 2 higher to 3 lower.

New: Dec. 11.34@11.37; Mar. 11.61@11.63; June 11.86 n; sales 24 lots. Closing 1@2 lower.

Friday, August 19, 1938.—Close, old contracts: Sept. 10.48 n; Dec., 10.82@10.83; Mar., 10.98 n; June, 1939, 11.07 n; sales 52 lots. Closing 5@7 higher.

New contracts: Dec., 11.28@11.43; Mar., 11.68 n; June, 11.92 n; sales 22 lots. Closing 4@7 higher.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Aug. 13, 1938, were 4,877,000 lbs.; previous week, 5,775,000 lbs.; same week last year, 3,947,000 lbs.; from January 1 to Aug. 13 this year, 144,340,000 lbs.; for the same period one year ago, 160,262,000 lbs.

Shipments of hides from Chicago for the week ended Aug. 13, 1938, were 4,080,000 lbs.; previous week, 4,274,000 lbs.; same week last year, 4,528,000 lbs.; from Jan. 1 to Aug. 13, 1938, 136,313,000 lbs.; 1937 period, 165,332,000 lbs.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Aug. 19, 1938, with comparisons:

PACKER HIDES.			
Week ended	Prev.	Cor. week,	
Aug. 19.	week.	1937.	
Hvy. nat.			
stra.	@12	@12	@19 1/2
Hvy. Tex.			
stra.	@11 1/2	@11 1/2	@19 1/2
Hvy. butt brnd'd			
stra.	@11 1/2	@11 1/2	@19 1/2
Hvy. Col.			
stra.	@11	@11	@19
Ex-Light Tex.			
stra.	@11	@11	@17 1/4 ax
Brnd'd cows.			
cows	@11 1/2	@11 1/2	@17 1/4 ax
Hvy. nat.			
lt. nat.	@11 1/2	@11 1/2	@17 1/4 ax
Nat. bulls ..	@8 1/2	@8 1/2	@14 1/2
Brnd'd bulls.	@7 1/2	@7 1/2	@13 1/2
Calfskins	17 1/2@18 1/2	17 1/2@18 1/2	24
Kips, nat.	15@16	15@16	@20 1/2
Kips, nat.	14@15	14@15	@19 1/2
Kips, brnd'd.	@12 1/2	@13	@18
Slunks, reg.	@70	@70	@1.10
Slunks, brls. 35	@40	35	@45

Light native, butt brnd'd and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.			
Nat. all-wts.	9 1/2@10	10 @10 1/2	15 @16
Branded	9 @9 1/2	9 1/2@10	14 1/2@15 1/2
Nat. bulls ..	@7 1/2	@7 1/2	12 1/2@13
Brnd'd bulls.	@7	@7	11 1/2@12
Calfskins	13 1/2@15	13 1/2@15	20 @22
Kips	13	13 @13 1/2	@18 1/2
Slunks, reg.	60 @65n	60 @65n	95 @1.00n
Slunks, brls. 35	25 @30n	25 @30n	35 @40n

COUNTRY HIDES.			
Hvy. steers ..	7 @7 1/2	7 1/2@7 1/2	12 @12 1/2
Hvy. cows ..	7 @7 1/2	7 1/2@7 1/2	12 @12 1/2
Buffs	8 @8 1/2	8 @8 1/2	12 1/2@13
Extremes	9 1/2@9 1/2	9 1/2@10	@14 1/2
Bulls	6 @6 1/2	6 1/2@6 1/2	10 1/2@10 1/2
Calfskins	10 1/2@11	10 1/2@11	@16 1/2
Kips	9 1/2@10	9 1/2@10	15 1/2@16 1/2
Horsehides	2.30@3.10	2.50@3.15	4.50@5.40

SHEEPSKIN.			
Pkr. lambs
Sml. pkr. lambs
pkr. shearlgs ..	@65	60 @65	1.20@1.35
Dry pelts ..	@13 1/2n	@13 1/2n	@26

Week Ending August 20, 1938

Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions

Hog products were quiet and barely steady the latter part of the week; hog run fair. Cash demand was moderate, operators awaiting developments.

Cottonseed Oil

Cotton oil was quiet and barely steady, trade featureless; cash demand slow; weather better in the South. Southeast crude sold at 6 1/4c; elsewhere 6 1/4c nom.

Quotations on bleachable cottonseed oil at close of market on Friday were: Sept., 8.11@8.15; Oct., 8.14@8.15; Dec., 8.15@8.16; Jan. 1939, 8.16@8.19; March 8.20@8.21. Sales 88 lots. Closing steady.

Tallow

Extra tallow quoted at 5 1/4c lb., f.o.b.

Stearine

Stearine, 7 1/2@8c.

Friday's Lard Markets

New York, August 19, 1938.—Prices are for export. Lard, prime Western, \$8.50@8.60; middle Western \$8.50@8.60; city, 8 1/4c; refined continent, 8 1/4c; South America, 8 1/4c; Brazil kegs, 8 1/4c; shortening, 10 1/4c in carlots.

BRITISH PROVISION MARKETS

Liverpool, Aug. 19, 1938.—General provision market quiet and dull. Poor demand for A. C. hams and lard.

Friday's prices were: Hams, American cut, 94s; Canadian hams (A.C.) 96s; hams, long cut, 104s; short backs, unquoted; bellies, English, 67s; Wiltshires, unquoted; Cumberlands, 69s; Canadian Wiltshires, 88s; Canadian Cumberlands, 81s; spot lard, 45s 6d.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to August 19, 1938: To the United Kingdom, 54,405 quarters; to the Continent, 8,361. Last week to the United Kingdom, 133,751 quarters; to the Continent, 73,543.

MEAT AND LARD EXPORTS

Exports of pork, bacon and lard through port of New York during week ended August 19, 1938, totaled 379,505 lbs. of lard and 238,180 lbs. of bacon.

CHICAGO MID-MONTH STOCKS

Stocks of provisions at Chicago at the close of trading on Aug. 14, 1938, with comparisons:

	Aug. 14, 1938.	July 31, 1938.	Aug. 14, 1937.
	lbs.	lbs.	lbs.
P. S. lard.....	72,198,551	70,227,517	63,184,726
Other kinds of lard	4,862,301	4,284,858	3,607,814
D.S. cl. bellies ¹	8,335,592	8,127,688	11,564,746
D.S. rib bellies ¹	1,585,417	1,245,812	1,101,523
Ex. sh. cl. sides.....	1,500	400	700

¹Made since Oct. 1, 1937.

FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand August 1, 1938, with comparisons:

	Aug. 1, 1938.	Aug. 1, 1938.	Aug. 1, 1937.
	M lbs.	M lbs.	M lbs.
Broilers	6,536	7,400	6,407
Fryers	2,005	2,514	1,887
Roasters	5,426	6,094	5,349
Fowls	9,046	14,136	10,207
Turkeys	8,626	17,441	10,285
Ducks	9,196	8,588	4,494
Miscellaneous	11,726	13,867	11,450
Total Poultry	52,561	70,040	50,079

LIVERPOOL PROVISION PRICES

Prices of first quality product at Liverpool for the week of Aug. 3:

	Aug. 3, 1938.	July 27, 1938.	Aug. 4, 1938.
	per cwt.	per cwt.	per cwt.
American green bellies ..	\$14.83	\$14.83	\$18.40
Danish Wiltshire sides ..	22.65	23.54	22.51
Canadian green sides ..	21.64	22.74	21.84
American short cut green hams	21.97	21.97	24.79
American refined lard ..	10.57	10.55	14.95

CHICAGO HIDE FUTURES

Saturday, Aug. 13, 1938.—Close: Sept. 11.00; Dec. 11.45 n; Mar. 11.60 ax; June 12.00 ax; sale 1 lot. Closing unchanged to 15 lower.

Monday, Aug. 15, 1938.—Close: Sept. 11.15; Dec. 11.45 n; Mar. 11.60 n; June 12.00 n; sale 1 lot. Closing unchanged to 15 higher.

Tuesday, Aug. 16, 1938.—Close: Sept. 11.15 n; Dec. 11.35; Mar. 11.60 n; June 12.00 n; sale 1 lot. Closing unchanged to 10 lower.

Wednesday, Aug. 17, 1938.—Close: Sept. 11.15 n; Dec. 11.40; Mar. 11.60 n; June 12.00 n; sale 1 lot. Closing unchanged to 5 higher.

Thursday, Aug. 18, 1938.—Close: Sept. 11.10; Dec. 11.30; Mar. 11.60 n; June 11.90 n; sales 2 lots. Closing unchanged to 10 lower.

Friday, August 19, 1938.—Close: Sept., 11.10 b; Dec., 11.40 b; Mar., 11.60 n; June, 11.90 n. Sales, 10 lot. Closing unchanged 10 higher.

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WHOLESALE SLAUGHTERERS OF
CATTLE, HOGS, SHEEP AND CALVES
U. S. GOVERNMENT INSPECTION
ALLENSTOWN, PA.

Chicago Market Prices

WHOLESALE FRESH MEATS

Carcass Beef

	Week ended	Cor. week,
Prime native steers—	Aug. 17, 1938.	1937.
400-600	17½ @ 18½	25½ @ 26
600-800	17½ @ 18½	25½ @ 26
800-1000	17½ @ 18½	25½ @ 26
Good native steers—		
400-600	15% @ 16½	24½ @ 25
600-800	16½ @ 17	24½ @ 25
800-1000	16% @ 17	24½ @ 25
Medium steers—		
400-600	14 @ 14½	22½ @ 23
600-800	14 @ 14½	22½ @ 23
800-1000	14 @ 14½	22½ @ 23
Heifers, good, 400-600	15 @ 16	21 @ 22½
Cows, 400-600	10 @ 12	13½ @ 15
Hind quarters, choice	6 @ 22	33
Fore quarters, choice	6 @ 13	19½

Beef Cuts

Steer loins, prime	6@35	6@50
Steer loins, No. 1	6@31	6@44
Steer loins, No. 2	6@30	6@40
Steer short loins, prime	6@45	6@68
Steer short loins, No. 1	6@38	6@56
Steer short loins, No. 2	6@35	6@45
Steer loin ends (hips)	6@26	6@37
Steer loin ends, No. 2	6@24	6@36
Cow loins	6@18	6@27
Cow short loins	6@21	6@34
Cow short ends (hips)	6@20	6@37
Steer ribs, prime	6@25	6@34
Steer ribs, No. 1	6@23	6@33
Steer ribs, No. 2	6@20	6@29
Cow ribs, No. 2	6@15	6@15
Cow ribs, No. 3	6@11	6@14
Steer rounds, prime	6@20	6@25
Steer rounds, No. 1	6@19	6@22½
Steer rounds, No. 2	6@18	6@22½
Steer chuck, prime	6@15½	6@17
Steer chuck, No. 1	6@12½	6@17½
Steer chuck, No. 2	6@11½	6@17½
Cow rounds	6@14	6@17
Cow chuck	6@10½	6@13½
Steer plates	6@10	6@15
Medium plates	6@9½	6@15
Briskets, No. 1	6@13	6@22
Steer naval ends	6@8½	6@13
Cow naval ends	6@7	6@11
Hind shanks	6@7½	6@8
Strip loins, No. 1, bns.	6@60	6@80
Strip loins, No. 2	6@55	6@58
Sirloin butts, No. 1	6@30	6@40
Sirloin butts, No. 2	6@22	6@26
Beef tenderloins, No. 1	6@63	6@80
Beef tenderloins, No. 2	6@50	6@65
Rump butts	6@13	6@14
Flank steaks	6@20	6@24
Shoulder clods	6@14%	6@15
Hanging tenderloins	6@15	6@18
Insides, green, 6@8 lbs.	6@18	6@16
Outsides, green, 5@6 lbs.	6@15	6@14½
Knuckles, green, 5@6 lbs.	6@16½	6@16

Beef Products

Brains (per lb.)	6@ 7	6@ 8
Hearts	6@10	6@12
Tongues	6@20	6@18
Sweetbreads	6@17	6@16
Ox-tail, per lb.	6@10	6@10
Fresh tripe, plain	6@10	6@11½
Fresh tripe, H. C.	6@11½	6@11½
Livers	6@20	6@19
Kidneys, per lb.	6@ 9	6@ 9

Veal

Choice carcass	16 @ 17	17 @ 19
Good carcass	14 @ 15	13 @ 16
Good saddles	19 @ 20	20 @ 22
Good racks	13 @ 13	6@14
Medium racks	6@ 9	10 @ 11

Veal Products

Brains, each	6@ 7	6@ 9
Sweetbreads	6@33	6@35
Calf livers	6@38	6@35
Veal livers	6@47	

Lamb

Choice lambs	6@17	6@21
Medium lambs	6@15	6@19
Choice saddles	6@21	6@23
Medium saddles	6@19	6@21
Choice fore	6@13	6@19
Medium fore	6@11	6@17
Lamb fries, per lb.	6@31	6@30
Lamb tongues, per lb.	6@16	6@15
Lamb kidneys, per lb.	6@20	6@20

Mutton

Heavy sheep	6@ 6	6@ 8
Light sheep	6@ 9	6@11
Heavy lambs	6@ 8	6@10
Light lambs	6@11	6@14
Heavy fore	6@ 4½	6@ 6
Light fore	6@ 6	6@ 8
Mutton legs	6@12	6@16
Mutton loins	6@10	6@12
Mutton stew	6@ 5	6@ 7
Sheep tongues, per lb.	6@12½	6@12½
Sheep heads, each	6@10	6@14

Week Ending August 20, 1938

Fresh Pork and Pork Products

Pork loins, 8@10 lbs. av.	6@21	6@29
Picnics	6@15	6@19
Skinned shoulders	6@15	6@21
Tenderloins	6@32	6@36
Spare ribs	6@12	6@18
Bacon fat	6@ 9	6@16
Bacon butts, cellar	6@19	6@26½
Trim, 6@4	6@26	6@30
Hocks	6@ 8	6@13
Tails	6@ 8	6@14
Neck bones	6@ 4	6@ 7
Slip bones	6@11	6@13
Blade bones	6@12	6@15½
Pig's feet	6@ 4	6@ 6
Kidneys, per lb.	6@ 9	6@10
Livers	6@12	6@13
Brains	6@ 9	6@ 9
Snouts	6@ 5	6@10
Heads	6@ 7½	6@10
Chitterlings	6@ 5	6@ 6

DRY SALT MEATS

Clear bellies, 14@16 lbs.	6@12n
Clear bellies, 18@20 lbs.	6@11½
Rib bellies, 25@30 lbs.	6@10½
Fat backs, 10@12 lbs.	6@ 7½
Fat backs, 14@16 lbs.	6@ 7½
Ribbed plates	6@ 9
Jowl butts	6@ 7½
Clear bellies, 14@16 lbs., parchment paper	23 @ 24
Fancy skd. hams, 14@16 lbs., parchment paper	25 @ 25½
Standard reg. hams, 14@16 lbs., plain, 21½ @ 22½	23 @ 24
Picnics, 4@8 lbs., short shank, plain	19 @ 20
Picnics, 4@8 lbs., long shank, plain	18 @ 19
Fancy bacon, 6@8 lbs., parchment paper	25½ @ 26½
Stewed bacon, 6@8 lbs., plain	22½ @ 23½
No. 1 beef sets, smoked	
Insides, 6@12 lbs.	6@ 48
Outsides, 5@9 lbs.	41 @ 42
Knuckles, 5@9 lbs.	41 @ 42
Cooked hams, choice, skin on, fatted	6@40
Cooked hams, choice, skinless, fatted	6@42½
Cooked picnics, skin on, fatted	6@28½
Cooked picnics, skinned, fatted	6@32

BARRELED PORK AND BEEF

Clear fat back pork:		\$15.00
70-100 pieces		14.50
80-100 pieces		14.50
100-125 pieces		14.00
Bean pork		21.50
Brisket pork		22.50
Clear plate pork, 25-35 pieces		16.50
Plate beef		20.00
Extra plate beef		21.00

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	6@16.00
Lamb tongue, short cut, 200-lb. bbl.	65.00
Regular tripe, 200-lb. bbl.	16.00
Homelycomb tripe, 200-lb. bbl.	22.50
Pocket honeycomb tripe, 200-lb. bbl.	26.00

SAUSAGE MATERIALS

(F. O. B. CHICAGO.)

Regular pork trimmings	6@ 8%
Special lean pork trimmings 85%	6@13½
Extra lean pork trimmings 95%	6@14½
Pork cheek meat (trimming)	11 @ 14½
Pork liver	6@ 8½
Pork livers	6@ 9½
Native boneless bull meat (heavy)	12½ @ 13
Shank meat	11 @ 11½
Beef trimmings	10 @ 10½
Beef cheeks (trimmed)	6@ 8
Dressed canners, 350 lbs. and up.	8½ @ 9
Dressed cutters, 400 lbs. and up.	8½ @ 9½
Dr. bologna bulls, 600 lbs. and up.	9% @ 10
Port tongues, canner trim, S. P.	6@15
Quotations cover fancy grades.)	
Pork sausage, in 1-lb. carton	6@24
Country style sausage, fresh in link	6@19½
Country style sausage, fresh in hog bungs	6@17½
Smoked liver sausage in hog bungs	6@18½
Smoked liver sausage in hog bungs	6@23½
Head cheese	6@ 10
New England luncheon specialty	6@23½
Round beef middles, choice	6@17½
Liver sausage in hog bungs	6@15
Tongue sausage specialty	6@18
Blood sausage	6@27½
Sousé	6@ 17
Polish sausage	6@23½

DOMESTIC SAUSAGE

DRY SAUSAGE

Cervelat, choice, in hog bungs	6@40
Thuringer cervelat	6@21
Farmer	6@28½
Holsteiner	6@27½
B. C. salami, choice	6@37
Milano salami, choice in hog bungs	6@36
Frisées, choice, in hog middles	6@34
Genoa style salami, choice	6@44
Pepperoni	6@33
Mortadella, new condition	6@21
Capicola	6@46
Italian style hams	6@35
Virginia hams	6@42½

LARD

Prime steam, cash, Bd. Trade	6@ 8.12n
Prime steam, loose, Bd. Trade	6@ 7.55
Refined lard, tierces, f.o.b. Chgo.	6@ 0.09
Kettle rend., tierces, f.o.b. Chgo.	6@ 0.10
Leaf, kettle rendered, tierces, f.o.b. Chgo.	6@ 0.11
Neutral, tierces, f.o.b. Chicago	6@ 0.10%
Shortening, tierces, c.a.f.	6@ 0.11

OLEO OIL AND STEARINE

Extra oleo oil (in tierces)	9½ @ 9½
Prime No. 2 oleo oil	8½ @ 9
Prime oleo stearine	6@ 7½

TALLOWS AND GREASES

(Loose, basis Chicago.)	
Edible tallow, 1% acid	6@ 6%
Prime packers tallow, 3-4%	5% @ 5½
No. 1 tallow, 10% f.t.a.	5% @ 5½
Special tallow	5½ @ 5½
Choice white grease, all hog	6@ 6%
A-White grease, 4% acid	6@ 6½
Barrel grease, 4% acid	6@ 6½
Yellow grease, 16-20 f.t.a.	4½ @ 4½
Brown grease, 25 f.t.a.	4½ @ 4½

ANIMAL OILS

(Basis Chicago.)	
Prime edible lard oil	11½
Prime burn oil	9½
Prime lard oil—inedible	9½
Extra W. S. lard oil	9½
Extra lard oil	9½
Extra No. 1 lard oil	8½
No. 1 lard oil	8½
No. 2 lard oil	8½
Acidless tallow	8½
20° C. t. neatfoot oil	14½
Pure neatfoot oil	11½
Prime neatfoot oil	9½
Extra neatfoot oil	8½
No. 1 neatfoot oil	8½

PURE VINEGARS

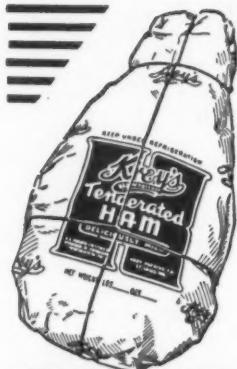
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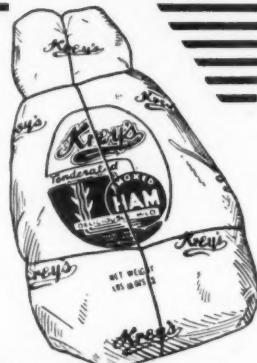


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Hams-Bacon-Sausages-Lard-Scrapple
 F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

Partridge

PORK PRODUCTS—SINCE 1876
 The H. H. MEYER PACKING CO.
 Cincinnati, Ohio

Chicago Markets

(Continued from page 47.)

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w/ base stock):	
In 425-lb. bbls., delivered	\$ 8.75
Salt peter, less than ton lots:	
Dust, refined granulated	6.90
Small crystals	7.90
Medium crystals	8.25
Large crystals	8.65
Dbl. refd. gran. nitrate of soda	8.75
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago:	
Granulated	7.20
Medium, undried	9.70
Medium, dried	10.20
Rock	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	2.75
Second sugar, 90 basis—	None
Standard gran., f.o.b. refiners (2%)	4.30
Packer's curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	4.00
Packers, curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	3.90
Dextrose, in car lots, per cwt.	3.86

SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	15
Domestic rounds, 140 pack	28
Export rounds, wide	42
Export rounds, medium	20
Export rounds, narrow	22
No. 2 weasands	68
No. 2 weasands	61
No. 1 bungs	69
No. 2 bungs	65
Middles, regular	20
Middles, select, wide, 26/24 in.	45
Middles, select, extra wide, 24 in. and over	65

Dried bladders:	
12-15 in. wide, flat	75
10-12 in. wide, flat	65
8-10 in. wide, flat	35
6-8 in. wide, flat	20

Hog casings:	
Narrow, per 100 yds.	2.20
Narrow, special, per 100 yds.	2.10
Medium, regular	1.60
English, medium	1.40
Wide, per 100 yds.	1.20
Extra wide, per 100 yds.	1.00
Extra wide	1.00
Large prime bungs	18
Medium prime bungs	10
Small prime bungs	06
Middles, per set	12
Stomachs	07

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole. Per lb.	Ground. Per lb.	Per lb.
Allspice, Prime	17	18 1/2	
Bersified	17 1/2	19	
Chili Pepper	20	20 1/2	
Chili Powder	19	19 1/2	
Cloves, Ambonya	26	30	
Madagascar	16	19	
Zanzibar	18 1/2	21 1/2	
Ginger, Jamaica	16 1/2	18 1/2	
African	10	12	
Mace, Fancy Bands	61	66	
Band	56	60	
E. I. & W. I. Blend	55	55	
Mustard Flour, Fancy	22 1/2	25	
No. 1	15	15	
Nutmeg, Fancy Bands	26	26	
East India	17	17	
E. I. & W. I. Blend	32	32	
Paprika, Extra Fancy	31	31	
Fancy	26	26	
Habanilla, Fancy	26	26	
Pepino Sweet Red Pepper	26 1/2	26 1/2	
Pimixeo (220-lb. bbls.)	25 1/2	26	
Pepper, Cayenne	26	26	
Red Pepper, No. 1	22	22	
Pepper, Black Aleppy	9 1/2	10 1/2	
Black Lampong	7	8 1/2	
Black Telli Cherry	10	11	
White Java Muntok	10 1/2	12	
White Singapore	10	11 1/2	
White Packers	11	11	

SEEDS AND HERBS

	Ground for Sausage.	
Caraway Seed	6	11
Celery Seed, French	17	20
Cominos Seed	11 1/2	14
Coriander Morocco Bleached	9	9
Coriander Morocco Natural No. 1	7 1/2	9 1/2
Mustard Seed, Cal. Yellow	9 1/2	12 1/2
American	8 1/2	11 1/2
Marjoram, French	18	20 1/2
Oregano	13 1/2	18
Sage, Dalmatian, Fancy	8 1/2	10
Dalmatian No. 1	8	9 1/2

Week Ending August 20, 1938

New York Market Prices

LIVE CATTLE

Steers, good, 1253-1373-lb.	\$10.50	@10.60
Steers, medium to good	10	10.25
Steers, common	8	8.40
Cows, good	6	6.50
Cows, common and medium	5.25	6.50
Cows, low cutter to cutter	4.00	5.00
Bulls, sausage	5.00	7.00
Bulls, cutter and common	5.00	5.50

LIVE CALVES

Vealers, choice	\$ 12.00	
Vealers, good to choice	9.25	@11.50
Vealers, medium	8.00	@ 9.00
Vealers, cul and common	5.50	@ 7.50
Calves, good and choice	8.50	@10.00
Calves, common	6.00	

LIVE HOGS

Hogs, good to choice, 185-lb.	\$ 8.90
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LIVE LAMBS

Lambs, good and choice	\$ 9.75	@10.00
Lambs, common	6.00	@ 7.00
Sheep, good to choice	3.25	@ 4.00
Sheep, common and medium	2.00	@ 3.00

DRESSED BEEF

City Dressed.

Choice, native, heavy	19	@20 1/2
Choice, native, light	19	@20
Native, common to fair	17 1/2	@18 1/2

Western Dressed Beef.

Native steers, 600@800 lbs.	18	@20
Native choice roundlings, 440@500 lbs.	18	@20
Good to choice heifers	17	@18
Good to choice cows	16	@17
Fresh bologna bulls	12	@13

BEEF CUTS

Western. City.

	Western.	City.
No. 1 ribs.	20	22
No. 2 ribs.	22	23
No. 3 ribs.	19	21
No. 1 loins.	40	48
No. 2 loins.	30	40
No. 3 loins.	24	25
No. 1 hinds and ribs.	22	23
No. 2 hinds and ribs.	21	22
No. 1 rounds.	19	20
No. 2 rounds.	16	17
No. 1 chuck.	16	17
No. 2 chuck.	16	17
No. 3 chuck.	14	15
Bologna	13	14
Rolls, reg. 6@8 lbs. av.	23	25
Rolls, reg. 4@6 lbs. av.	18	20
Tenderloins, 4@6 lbs. av.	50	60
Tenderloins, 5@6 lbs. av.	50	60
Shoulder clods	16	18

DRESSED VEAL

Hogs, good and choice (90-140 lbs., head on; leaf fat in.)	\$13.00	@18.50
--	---------	--------

DRESSED SHEEP AND LAMBS

Spring lambs, good	17	@18
Spring lambs, good to medium	16	@17
Spring lambs, medium	15	@16
Sheep, good	9	@10
Sheep, medium	7	@8

DRESSED HOGS

Hogs, good and choice (90-140 lbs., head on; leaf fat in.)	\$13.00	@18.50
--	---------	--------

FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.	20
Pork tenderloins, fresh	34
Pork tenderloins, frozen	31
Pork tenderloins, 10@12 lbs. av.	10
Butts, boneless, Western	27
Butts, regular, Western	20
Hams, Western, fresh, 10@12 lbs. av.	23
Plenic hams, West. fresh, 6@8 lbs. av.	15
Pork trimmings, extra lean	19
Pork trimmings, regular 50% lean	12
Spareribs	12

SMOKED MEATS

Regular hams, 8@10 lbs. av.	25 1/2	@26 1/2
Regular hams, 10@12 lbs. av.	25 1/2	@26 1/2
Regular hams, 10@12 lbs. av.	27	@27
Skinned hams, 10@12 lbs. av.	27	@28
Skinned hams, 12@14 lbs. av.	24 1/2	@27
Skinned hams, 16@18 lbs. av.	24 1/2	@27
Skinned hams, 18@20 lbs. av.	26	@27
Picnics, 6@8 lbs. av.	21 1/2	@22 1/2
Picnics, 6@8 lbs. av.	20 1/2	@21 1/2
City pickled bellies, 8@12 lbs. av.	21 1/2	@22 1/2
Bacon, boneless, Western	27 1/2	@28 1/2
Bacon, boneless, city	26 1/2	@27 1/2
Rollerettes, 8@10 lbs. av.	22	@23
Beef tongue, light	23	@24
Beef tongue, heavy	24	@24

FANCY MEATS

Fresh steer tongues, untrimmed	18c	a pound
Fresh steer tongues, 1 c. trimmed	28c	a pound
Sweetbreads, beef	30c	a pound
Sweetbreads, veal	70c	a pair
Beef kidneys	12c	a pound
Mutton kidneys	4c	each
Livers, beef	29c	a pound
Oxtails	14c	a pound
Beef hanging tenders	80c	a pound
Lamb fries	12c	a pound

BUTCHERS' FAT

Shop Fat	\$ 1.75	per cwt.
Breast Fat	2.50	per cwt.
Edible Suet	3.50	per cwt.
Inedible Suet	3.00	per cwt.

GREEN CALFSKINS

5-9 1/2-12 1/2	12 1/2-18	up
Prime No. 1 veals...14	2.05	
Prime No. 2 veals...13	1.85	2.25
Buttermilk No. 1...11	1.75	1.95
Buttermilk No. 2...10	1.80	1.85
Branded grubby...7	.85	1.15
Number 8...	.85	1.15

BONES AND HOOFs

	Per ton, del'd basis
Round shins, heavy	\$80.00
Flat shins, heavy	70.00
Thighs, blades, buttocks	65.00
Hoofs, white	47.50
Hoofs,	

Live Stock Markets

WEEKLY REVIEW

HOG Income

CHANGES in the farmer's income from hogs follow fairly closely changes in industrial payrolls, the U. S. Department of Agriculture points out in its "Hog Income Report," recently issued. The study covered the period 1909 to 1937, inclusive, and was made by the U. S. Bureau of Agricultural Economics for use of the department in developing income parity estimates.

Figuring that 20 to 25 per cent of the total number of hogs produced are slaughtered on farms, the Bureau estimated the 1937 income from hogs, pork and lard sold at \$906,525,000; for hogs slaughtered on farms, \$234,190,000; and total gross income from hogs for the year, \$1,140,715,000.

Highest income from hogs in the years covered was in 1919 "when war demand and price inflation raised the income to a high of \$1,911,000,000," which with hogs slaughtered on farms made the gross income for the year \$2,433,282,000. Lowest hog income in the 29-year period was \$557,000,000 in 1932.

Factors in Hog Income

The most important factor in determining hog income changes, the Bureau said, has been changes in price, which have reflected changes in supply and changes in domestic and export demand. Prices of hogs reached their low point in 1932, when they dropped 80 per cent below prices received in the peak year 1919 and were 65 per cent lower than in 1937.

Changes in consumer purchasing power are an important factor affecting hog prices and the farm income from hogs, according to the Bureau. Since 1920, the changes in farm income from hogs have followed fairly closely the changes in industrial payrolls. The high level of industrial workers' income in

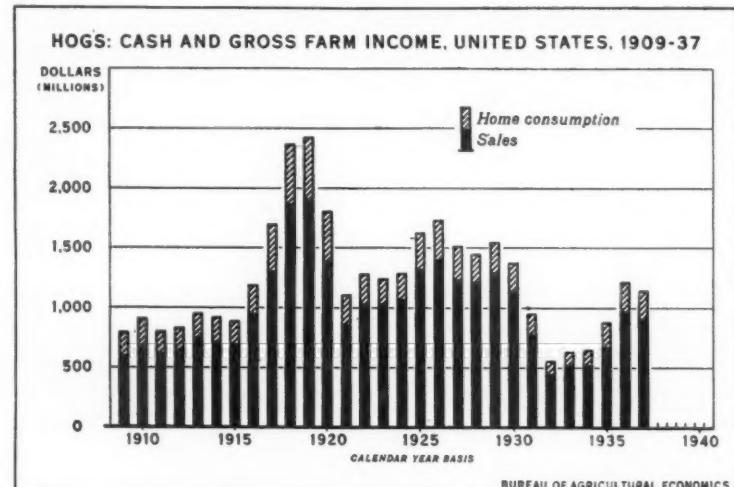
the 1923-1929 period was an important factor in maintaining a high level of income from hog production in those years.

Effect of Processing Taxes

Foreign demand for hog products also was a factor of some importance. In these years more than 10 per cent of hog products was exported. After 1930 exports declined sharply. In 1923 the exports of hog products were equivalent to about 12.7 million hogs, or more than 16 per cent of the total slaughter in that year. By 1932 exports had fallen to the equivalent of about 4.6 million head or about 6 per cent of the total slaughter. Exports were reduced further after 1934, with the marked decrease in hog

production by 1934 and 1936 droughts.

Income to farmers from hog marketings in the years 1934 to 1936 was affected by processing taxes which reduced prices to farmers and thus reduced the income received directly from marketings. Benefit payments, however, were made to hog producers who participated in the hog adjustment program. Adding the benefits would raise cash income for 1934 to \$680,000,000, for 1935 to about \$900,000,000, and for 1936 to approximately \$1,056,000,000. But these payments, the Bureau explains, are not of exactly the same character as income from hog production. Furthermore, agricultural conservation payments made to producers since 1936 are even less directly related to the sales or pro-



INCOME FROM HOGS SOLD AND KILLED ON FARMS

Solid black portion of bars shows income to farmers from sale of hogs, pork and lard; gray portion shows value of hogs slaughtered on farms, which it is estimated constitute 20 to 25 per cent of total hogs produced. In period covered lowest farm incomes from hogs were realized in 1932, 1933 and 1934 and highest in 1917, 1918, 1919 and 1920, when war demand influences were apparent.

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The National Provisioner

duction of hogs, and cannot be allocated to specific products. Therefore, the Bureau's estimates of cash income do not include government payments.

The accompanying table shows the Bureau's estimates of income from sales of hogs, pork and lard; value of hogs slaughtered on farms for home consumption, and combined or gross income from hogs sold and from those slaughtered for home consumption.

FARMERS' HOG INCOME.

Cash and gross farm income from hogs, 1909-1937.					
	Cash income from hogs, pork, and lard.	Value of hogs slaughtered on farms for home use.	Gross income from hogs.		
1909	\$ 592,820,000	\$ 109,528,000	\$ 792,348,000		
1910	669,903,000	237,373,000	907,276,000		
1911	616,902,000	180,046,000	797,038,000		
1912	647,453,000	181,980,000	829,442,000		
1913	740,499,000	207,159,000	947,658,000		
1914	712,543,000	208,877,000	921,420,000		
1915	691,167,000	194,406,000	885,573,000		
1916	948,986,000	236,885,000	1,185,871,000		
1917	1,298,886,000	383,824,000	1,692,710,000		
1918	1,866,284,000	506,489,000	2,371,773,000		
1919	1,911,204,000	522,078,000	2,433,282,000		
1920	1,384,886,000	423,206,000	1,808,092,000		
1921	856,928,000	248,205,000	1,105,133,000		
1922	1,023,580,000	247,858,000	1,271,438,000		
1923	1,027,103,000	211,442,000	1,238,545,000		
1924	1,063,975,000	219,468,000	1,283,443,000		
1925	1,318,612,000	302,472,000	1,621,084,000		
1926	1,407,212,000	322,522,000	1,729,734,000		
1927	1,237,499,000	272,673,000	1,510,172,000		
1928	1,218,466,000	229,471,000	1,447,937,000		
1929	1,296,765,000	243,842,000	1,540,607,000		
1930	1,135,500,000	233,218,000	1,368,718,000		
1931	774,228,000	175,541,000	949,769,000		
1932	444,592,000	112,589,000	557,181,000		
1933	523,866,000	107,324,000	631,490,000		
1934	520,631,000	125,353,000	645,984,000		
1935	671,393,000	206,176,000	877,569,000		
1936	964,682,000	246,739,000	1,211,421,000		
1937	906,525,000	234,190,000	1,140,715,000		

LIVESTOCK AT 67 MARKETS

Movement during July, 1938.

CATTLE.

	Local Receipts, slaughter.	Ship-ments.
July, 1938	1,129,083	643,612
June, 1938	1,075,833	646,056
July av. 5 yrs.	1,327,524	752,911

CALVES.

	Local Receipts.	Ship-ments.
July, 1938	502,308	308,807
June, 1938	526,590	348,103
July av. 5 yrs.	592,472	421,323

HOGS.

	Local Receipts.	Ship-ments.
July, 1938	1,560,570	1,122,212
June, 1938	1,756,693	1,249,384
July av. 5 yrs.	1,869,676	1,392,266

SHEEP AND LAMBS.

	Local Receipts.	Ship-ments.
July, 1938	1,963,564	978,561
June, 1938	1,928,733	1,080,334
July av. 5 yrs.	2,135,557	1,038,963

CALIF. INSPECTED SLAUGHTER

State-inspected kill for July:

	Number.
Cattle	58,707
Calves	33,020
Hogs	130,427
Sheep	55,865

Meat food products produced:

	Lbs.
Sausage	3,194,890
Pork and beef	2,063,766
Lard and lard substitutes	1,117,815
Chili	1,800
Total	6,408,271

Week Ending August 20, 1938

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, August 18, 1938, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft & oily not quoted).

CHICAGO. NAT. STK. YDS. OMAHA. KANS. CITY. ST. PAUL.

BARROWS AND GILTS:

Good-choice:

140-160 lbs.	\$ 7.90@	\$ 8.60	\$ 7.75@	\$ 8.40	\$ 7.50@	\$ 8.25	\$ 7.75@	\$ 8.40	\$ 7.50@	\$ 8.00
160-180 lbs.	\$ 8.40@	\$ 8.85	\$ 8.25@	\$ 8.88	\$ 7.85@	\$ 8.40	\$ 1.15@	\$ 8.70	\$ 7.90@	\$ 8.65
180-200 lbs.	\$ 8.75@	\$ 9.00	\$ 8.70@	\$ 9.85	\$ 8.15@	\$ 8.60	\$ 8.40@	\$ 8.80	\$ 8.50@	\$ 8.75
200-220 lbs.	\$ 8.75@	\$ 9.05	\$ 8.80@	\$ 9.85	\$ 8.95@	\$ 8.60	\$ 8.50@	\$ 8.80	\$ 8.65@	\$ 8.75
220-250 lbs.	\$ 8.75@	\$ 9.05	\$ 8.80@	\$ 8.95	\$ 8.30@	\$ 8.50	\$ 8.40@	\$ 8.80	\$ 8.60@	\$ 8.75
250-290 lbs.	\$ 8.40@	\$ 8.85	\$ 8.30@	\$ 8.90	\$ 7.70@	\$ 8.40	\$ 8.00@	\$ 8.65	\$ 7.70@	\$ 8.60
290-350 lbs.	\$ 7.75@	\$ 8.50	\$ 8.00@	\$ 8.50	\$ 7.25@	\$ 7.90	\$ 7.60@	\$ 8.25	\$ 7.25@	\$ 7.70

MEDIUM:

140-160 lbs.	7.40@	7.90
160-180 lbs.	7.90@	8.40
180-200 lbs.	8.25@	8.75

PACKING SOWS:

Good:

275-350 lbs.	6.85@	7.35	7.00@	7.50	6.75@	7.15	6.90@	7.25	6.75@	7.25
350-425 lbs.	6.50@	7.00	6.50@	7.25	6.35@	7.00	6.75@	7.10	6.35@	6.85
425-550 lbs.	6.00@	6.75	6.00@	6.75	5.90@	6.00	6.15@	6.90	6.25@	6.35

MEDIUM, 275-550 lbs.

5.75@	6.75	5.75@	6.85	7.25@	7.75
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SLAUGHTER PIGS:

Good-choice:

100-140 lbs.	7.50@	8.15	7.25@	8.00	7.25@	7.75
Medium, 100-140 lbs.	7.00@	7.90	6.75@	7.75	7.25@	7.75

SLAUGHTER CATTLE, Vealers, and Calves:

STEERS, choice:

750-900 lbs.	10.00@	11.00	9.75@	10.75	9.75@	11.00	9.75@	11.00	9.85@	10.75
900-1100 lbs.	10.25@	11.25	10.00@	11.25	10.25@	11.50	10.00@	11.50	10.00@	11.00
1100-1300 lbs.	10.25@	11.50	10.25@	11.50	10.25@	11.75	10.50@	11.75	10.50@	11.25
1300-1500 lbs.	10.50@	11.75	10.50@	11.75	10.50@	11.75	10.50@	11.75	10.50@	11.50

STEERS, good:

750-900 lbs.	8.75@	10.25	8.75@	10.00	8.50@	10.00	8.25@	10.00	8.60@	10.00
900-1100 lbs.	8.75@	10.25	9.00@	10.25	8.75@	10.50	8.50@	10.50	8.75@	10.25
1100-1300 lbs.	9.00@	10.25	9.00@	10.25	8.75@	10.50	8.50@	10.50	9.00@	10.50

STEERS, medium:

750-900 lbs.	7.50@	9.00	7.25@	8.75	7.00@	8.75	7.00@	8.75	6.85@	9.00
900-1100 lbs.	7.50@	9.00	7.50@	9.00	7.25@	9.00	7.00@	9.00	7.25@	9.15
1100-1300 lbs.	7.50@	9.00	7.50@	9.00	7.25@	9.00	7.00@	9.00	7.25@	9.15

STEERS, common (plain):

750-1100 lbs.	6.00@	7.50	6.50@	7.50	6.00@	7.25	5.75@	7.50	5.85@	7.25
1100-1300 lbs.	6.00@	7.50	6.00@	7.25	6.00@	7.00	5.75@	7.00	6.00@	7.00

STEERS, medium:

750-900 lbs.	6.
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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 13, 1938, as reported to The National Provisioner:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Company	6,514	4,377	16,061
Swift & Company	5,144	4,141	6,009
Wilson & Co.	1,166	1,844	1,259
Shippers	11,686	5,432	5,665
Others	7,225	18,614	8,943
Western Packing Co., Inc.	1,895	hogs; Agar Packing Co.	4,216 hogs.
Total:	36,055	cattle; 4,448 calves; 43,575 hogs; 33,461 sheep.	
Not including 132 cattle, 216 calves, 26,720 hogs and 15,846 sheep bought direct.			

*These figures include directs.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,864	959	2,765	2,728
Cudahy Pkg. Co.	2,605	845	1,347	1,868
Swift & Company	2,295	918	1,970	2,725
Wilson & Co.	1,694	945	1,390	1,951
Indep. Pkg. Co.	849	402	402	402
M. Kornblum Pkg. Co.	7,518	384	828	1,377
Total	17,825	8,901	8,720	10,659
Not including 18,497 hogs bought direct.				

OMAHA.

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,022	3,514	6,188	
Cudahy Pkg. Co.	3,882	2,339	7,267	
Wilson & Co.	1,197	1,946	1,946	
Swift & Company	2,599	1,728	5,927	
Others	5,167	23,949		

Cattle and calves: Eagle Pkg. Co., 24; Greater Omaha Pkg. Co., 126; Geo. Hoffmann, 19; Lewis Pkg. Co., 668; Nebraska Beef Co., 714; Omaha Pkg. Co., 130; John Roth & Son, 75; South Omaha Pkg. Co., 124; Lincoln Pkg. Co., 246.

Total: 18,826 cattle and calves; 12,906 hogs; 43,331 sheep.

Not including 50 cattle, 5,392 hogs and 2,514 sheep bought direct.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,975	1,447	6,437	6,029
Swift & Company	2,674	2,249	6,783	5,424
Hunter Pkg. Co.	1,205	755	2,701	529
Hill Pkg. Co.	—	—	2,042	—
Krey Pkg. Co.	—	—	3,339	—
Laclede Pkg. Co.	—	—	1,062	—
Sieloff Pkg. Co.	—	—	727	—
Shippers	7,151	8,247	9,462	4,690
Others	3,006	262	2,415	834
Total	17,010	12,900	34,271	17,526
Not including 1,178 cattle, 4,118 calves, 21,557 hogs, and 2,656 sheep bought direct.				

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company	1,972	533	5,010	5,304
Armour and Company	2,045	630	4,815	2,923
Others	1,085	24	334	—
Total	5,052	1,187	10,159	8,227
Not including 1,400 hogs and 983 sheep bought direct.				

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,205	163	3,941	2,581
Armour and Company	1,807	136	4,040	1,701
Swift & Company	1,638	139	2,258	2,375
Shippers	1,987	12	3,803	1,018
Others	260	11	8	—
Total	7,847	461	13,550	7,675

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,222	995	2,336	1,610
Dold Pkg. Co.	671	153	1,594	—
Wichita D. B. Co.	8	—	—	—
Dunn Osterberg	73	—	—	—
Fred W. Dold	117	—	342	—
Sunflower Pkg. Co.	44	—	137	—
Pioneer Cattle Co.	39	—	—	—
Rose Pkg. Co.	103	—	—	—
Keefe Pkg. Co.	60	—	—	—
Total	2,343	1,148	4,409	1,610
Not including 1,824 hogs bought direct.				

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,848	1,418	8,293	4,162
Cudahy Pkg. Co.	1,638	1,423	221	325
Dakota Pkg. Co.	1,053	233	436	34
United Pkg. Co.	950	73	—	—
Morris Rifkin & Son	436	34	—	—
Swift & Company	3,524	2,275	12,681	9,962
Others	1,355	1,009	8,379	13,048
Total	11,204	6,465	25,010	27,531
Not including 62 cattle, 381 calves, 3,017 hogs and 773 sheep bought direct.				

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	679	95	921	18,023
Swift & Company	686	126	968	19,699
Cudahy Pkg. Co.	688	86	693	1,498
Others	2,164	398	856	15,759
Total	4,197	705	8,408	54,979

FORT WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	3,131	2,738	2,385	4,519
Swift & Company	2,821	1,774	2,220	4,862
City Pkg. Co.	207	69	148	—
Bluebonnet Pkg. Co.	224	119	86	—
H. Rosenthal Pkg. Co.	40	2	42	18
Total	6,473	4,692	4,881	9,399

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,546	1,895	6,198	1,116
Armour and Company	612	950	—	—
N. Y. B. D. M. Co.	39	—	—	—
Shippers	223	9	61	62
Others	598	778	43	229
Total	3,018	3,632	6,302	1,407

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	900	556	9,161	2,280
Armour and Company	928	171	1,515	—
Hilgemeyer Bros.	6	—	630	—
Stump Bros.	—	—	118	—
Meier Pkg. Co.	49	7	182	—
Stark & Wetzel	104	32	318	—
W. L. Dill and Deters	9	51	233	—
Manse Hartman Co.	43	18	3,834	—
Others	1,022	216	19,459	698
Total	6,617	3,161	32,010	6,846

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons Co.	476	172	4,720	2,873
Lohrey Packing Co.	2	—	210	—
H. H. Meyer Pkg. Co.	15	—	2,589	—
J. J. Galloher Pkg. Co.	138	121	58	58
J. F. Schroth P. Co.	23	—	2,200	—
J. F. Stegner P. Co.	252	209	10	10
Shippers	375	171	3,228	3,010
Others	1,517	757	646	410
Total	2,793	1,450	13,598	6,647

Not including 879 cattle, 64 calves, 552 hogs and 1,305 sheep bought direct.

RECAPITULATION.

CATTLE.

Week ended Aug. 13.	Prev. week.	Cor. week.
Chicago	36,055	34,242
Kansas City	17,825	16,527
Omaha	13,826	16,081
East St. Louis	17,020	20,292
St. Joseph	7,052	9,936
Sioux City	7,947	6,127
Oklahoma City	6,421	6,172
Wichita	2,343	2,675
Denver	4,197	4,120
St. Paul	11,204	12,063
Milwaukee	3,271	41,042
St. Joseph	10,159	8,961
Sioux City	13,560	11,366
Oklahoma City	—	1,501
Wichita	4,409	3,939
Denver	3,408	3,537
St. Paul	25,010	20,909
Milwaukee	6,302	5,136
Indianapolis	32,010	28,525
Cincinnati	13,583	13,655
Ft. Worth	4,881	4,454
Total	212,854	216,843

HOGS.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	33,461	34,884	17,531	—
Kansas City	10,650	14,878	11,540	—
Omaha	45,331	43,487	43,702	—
East St. Louis	17,526	22,098	32,941	—
St. Joseph	8,227	10,537	14,230	—
Sioux City	7,675	6,172	6,048	—
Oklahoma City	—	3,903	2,299	—
Wichita	4,110	2,030	1,493	—
Denver	54,979	44,302	47,716	—
St. Paul	27,531	9,941	26,342	—
Milwaukee	1,407	1,774	1,948	—
Indianapolis	6,846	6,604	10,658	—
Cincinnati	6,647	7,129	9,740	—
Ft. Worth	9,399	6,534	—	—
Total	229,298	217,474	226,924	—

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 8.....	11,311	1,161	15,043
Tues., Aug. 9.....	7,665	1,281	19,499
Wed., Aug. 10.....	12,534	1,005	17,52

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended August 13, 1938.

CATTLE.

	Week ended Aug. 13.	Prev. week.	Cor. week.
Chicago	24,501	25,282	26,695
Kansas City	21,726	19,528	36,259
Omaha	13,804	17,518	20,541
East St. Louis	9,927	11,201	14,232
St. Joseph	5,775	5,278	7,732
Sioux City	6,362	4,577	6,067
Wichita	3,491	3,034	4,738
Ft. Worth	11,052	9,031	11,177
Philadelphia	1,663	1,506	1,035
Indianapolis	1,046	2,035	1,925
New York & Jersey City	7,548	6,908	8,254
Oklahoma City	9,078	10,690	10,690
Cincinnati	3,395	2,833	3,163
Denver	4,015	4,620	5,030
St. Paul	9,849	11,155	12,519
Milwaukee	2,730	2,990	3,502
Total	126,995	137,794	163,264

*Cattle and calves.

HOGS.

	Chicago	Kansas City	Omaha	East St. Louis	St. Joseph	Sioux City	Wichita	Fort Worth	Philadelphia	Indianapolis	New York & Jersey City	Cincinnati	Denver	St. Paul	Milwaukee	Total
	70,337	71,229	41,218	26,292	22,022	15,325	10,380	11,251	12,151	8,983	8,081	7,030	5,566	8,363	28,663	296,191
	26,320	21,262	15,325	16,302	15,251	13,251	12,251	12,251	12,251	8,983	8,081	7,030	5,566	8,363	28,663	286,769
	43,260	38,720	24,191	11,670	9,289	3,045	6,233	5,047	4,467	4,881	4,454	11,851	12,210	12,229	12,229	174,063
	11,670	10,251	8,081	11,995	11,184	7,578	6,233	5,047	4,467	4,881	4,454	11,851	12,210	12,229	12,229	174,063
	11,670	10,251	8,081	11,995	11,184	7,578	6,233	5,047	4,467	4,881	4,454	11,851	12,210	12,229	12,229	174,063
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	11,670	10,251	8,081	11,995	11,184	7,578	6,233	5,047	4,467	4,881	4,454	11,851	12,210	12,229	12,229	17

UP and DOWN the MEAT TRAIL

Meat Packing 40 Years Ago

(From The National Provisioner, Aug. 20, 1898.)

First of the large refrigerators Swift & Company contracted to erect in Cuba for fresh meat for the American army of occupation was completed at Santiago. C. E. McDowell, representing the company, said "there is every possibility of an extensive business being done between this country and the captured Spanish possessions," in speaking of expansion of these cold storage warehouses later for commercial purposes.

Armour and Company was awarded government contract for loading the steamer Celtic with supplies for the American fleet in Cuban waters. These included 200,000 lbs. of fresh beef and 25,000 lbs. of mutton.

Plans were made by large packers for extensive exhibits of American meats at the Paris Exposition.

Internal Revenue bureau reported receipt of oleomargarine taxes during the fiscal year 1898 totaling \$1,315,780.

Cornerstone of new \$100,000 livestock exchange building at the St. Joseph, Mo., stockyards was laid on August 8, 1898.

Mowry & Barnes Packing Co., Syracuse, N. Y., was sold to Swarzschild & Sulzberger Co.

Harrison Pork Packing Co., Ltd., was incorporated in Toronto, Can., with a capital of \$100,000.

Kansas City Sausage Mfg. Co., Kansas City, Mo., was incorporated by Martin Keck and Louis and Oscar Marold.

John Davies purchased the Utica Packing House, Utica, N. Y., for a reputed \$75,000.

Meat Packing 25 Years Ago

(From The National Provisioner, Aug. 23, 1913.)

Shortage of grass beef of 25 to 40 per cent in the Northwest and 50 per cent in the Southwest was estimated.

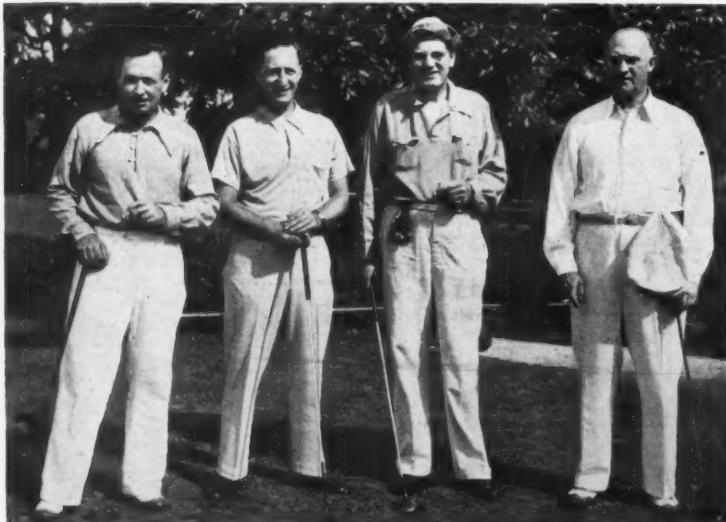
Sales of fresh beef in Chicago by one large packer for the week ended August 13, 1913, averaged 11.60c per pound and in New York 12.22c per pound.

Live calves sold on the New York market during the week ended August 23, 1913, at 19c per pound.

Placing meats on the free list in the tariff revision bill under consideration by Congress would not reduce the price of meats immediately, said Congressman Oscar W. Underwood, sponsor of the bill. Even with meats and cattle on the free list, it was felt that there were no available foreign sources of supply. He pointed out that it was impossible for Canadian beef raisers to compete because of higher production costs in Canada. Very little meat could be imported from South America, he thought, because of small shipping facilities.

A revised oleomargarine law went into effect in Minnesota on August 1, requiring that color of product must be at least 55 per cent white and that the word "oleomargarine" must be printed on the package in 36 point boldface, gothic capitals, with the ingredients of the package printed in 8 point.

Want a good sausage-maker? See Classified page.



Page 54

Chicago News of Today

T. G. Sinclair, secretary, Kingan & Co., Indianapolis, Ind., was a Chicago visitor this week.

Paul Linn of Libby, McNeill & Libby, Chicago, has returned to his duties after an extended absence due to illness. He is greatly improved in health.

Gustave Sobo, broker, Newark, N. J., visited Chicago on business last weekend.

President Paul H. Schoepflin of Niagara Blower Co., Buffalo, N. Y., was a visitor in Chicago this week.

Ed Hess of Hess-Stephenson Co., packinghouse products brokers, is the proud father of a baby daughter born on August 16.

President John B. Cook, Cook Packing Co., Scottsbluff, Neb., visited in Chicago during the week.

Frank Baxter, Rath Packing Co., Waterloo, Ia., was a recent visitor in Chicago.

R. K. Hughes, general manager, Wilson & Co., Sao Paulo, Brazil, is making his annual visit to Chicago headquarters, and will return to South America by the European route.

At a meeting of the board of directors of the National Association of Retail Meat Dealers, John A. Kotal of Chicago was re-elected secretary-treasurer and A. J. Kaiser, chairman of the board of the association.

Stephen D. Collins, long associated with the casings trade and widely-known throughout the meat industry, has been appointed Eastern manager of sales for the new Zipp casing, a product of Identification, Inc., 222 W. Adams st., Chicago. Mr. Collins will make his headquarters in New York City.

S. C. Frazee, Wilson & Co., Chicago, just returned from a trip to England and South America. Mr. Frazee finds that nature has made some unusual provisions south of the Equator in the way of open air conditioning especially adapted to the preparation of jerked beef, so popular in many Latin-American countries. As much as 10,000,000 lbs. of green beef are handled in a single xarque "field" at one time, he says.

GOLFERS' RODEO

Meat industry representatives polished off their golf scores at the recent "rodeo" at the Evanston Country Club. LEFT TO RIGHT—W. B. Durling, vice-president, Wm. J. Stange Co.; F. E. Wernke, president, Louisville Provision Co.; Dr. W. W. Armstrong; E. J. Marum, sales supervisor, Visking Corporation.

Enrich

YOUR PRODUCTS WITH THE
SAVORY FLAVOR OF
PURE NATURAL SPICES

Take this important step the next time you buy spice seasoning. Insist on **pure Natural spices** for the best in flavor, the finest in profits. Natural spices have a fine clear sharpness that is both rich and mellow. They blend to perfection, and most important of all—they're dependable.

WHAT DO YOU
Know ABOUT



CLOVES?

Cloves are the nail-shaped, unflowered buds of an evergreen tree grown in the Netherland Indies, Zanzibar, and Madagascar. In the past the fragrant spice was chewed as a breath freshener and clove scent-balls are still used to freshen closets. Cloves are used, whole, in the canning of fruits and as a seasoning in many dishes. Ground cloves are used in baking, puddings, the manufacture of ketchup, and meats.



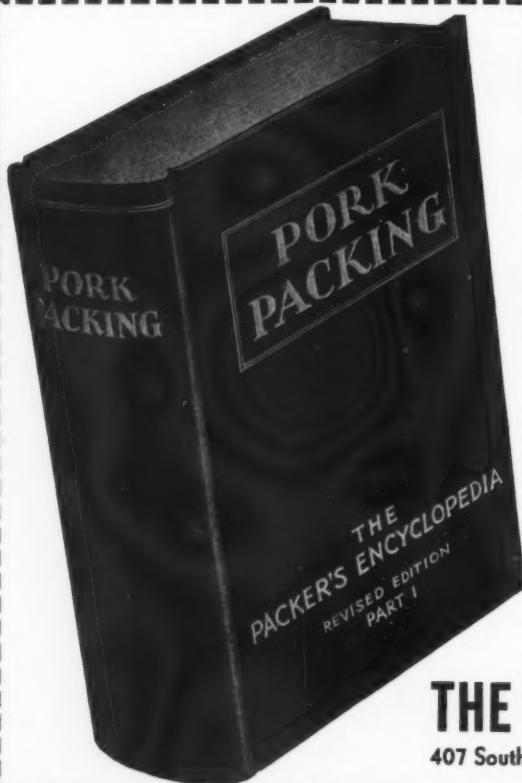
OLD PLANTATION SEASONINGS

Its Flavor Sells Sausage

BLENDED TO FIT YOUR PRODUCT—NATIONALLY USED
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WILSON & CO. PLANT EMPLOYES ENJOY THEIR ANNUAL PICNICS

More than 2,700 people, chiefly plant employees, attended the annual picnic of Wilson & Co. plant employees at Oklahoma City (see above). The same week a record crowd of 1,500 attended the picnic of the Albert Lea, Minn., plant group.

New York News Notes

Vice-president Harry J. Williams, Wilson & Co., Chicago, was a visitor to New York last week.

B. R. Horner, manager, Swift & Company, Porto Rico branch, visited New York last week for several days and then returned to his headquarters.

George E. Mitchell, New York district manager, Swift & Company, will spend the next few weeks in New England.

Miss Anna Wass, secretary to New York branch house manager F. L. Mossberg, Armour and Company, is on an extended motor trip vacation.

Manager J. W. Laughlin, Jacob Dold Packing Co., Brooklyn, spent his vacation visiting with his folks at Ithaca, N. Y. Alvin Dawson, credit and office manager, Jacob Dold Packing Co., Brooklyn, will vacation in the Poconos.

Forman Casing Co., Inc., has moved to larger quarters at 761-771 Humboldt st., Brooklyn.

Countrywide News Notes

C. V. Daniels, well-known builder in the meat packing field in the East, died recently at his home in Rutherford, N. J. He built a number of packing plants and branch houses in New York and Boston and had many friends in the meat trade.

W. E. Matthews, founder of George Matthews Co., Ltd., Canadian meat packers, died recently at Montreal, Que. Mr. Matthews was 76 years old and had half a century of experience in the meat industry before his retirement. His original firm underwent several changes, being known successively as Matthews-Blackwell and Matthews-Laing, and was prominent during the World war.

New abattoir was opened at Dublin, Ga., on August 1 by G. A. Jepeway.

City of Griffin and Spalding county,

Ga., are seeking PWA funds for construction of an abattoir.

M. & M. Sausage Co. has been opened at Faribault, Minn., by Jack Miller and Maurice Minor.

City Commissioners of Abilene, Tex., recently passed an ordinance requiring all meat sold in the city to be federally or municipally inspected.

Beavers Packing Plant, with a capacity of about 50 head of livestock a day, will be opened at Newnan, Ga., around September 1. Equipment is now being installed in the new plant. J. A. Beavers is the owner.

While the owner, Gus Miller, sr., was critically ill in a Portland hospital, the plant of the Miller Meat Packing Co., Klamath Falls, Ore., was destroyed by fire on August 4. The loss was estimated at \$100,000.

Neuhoff, Inc., Salem, Va., recently completed an addition designed to take care of the entire pork production of the plant and double its capacity. The addition includes a pork cutting room, fresh pork chill room, curing department, smoked meat and bacon slicing department.

John W. Allen, packinghouse equipment expert who represents Cincinnati Butchers' Supply Corp. with headquarters at Los Angeles, reports as Mark Twain was once compelled to do, that rumors of his death "are somewhat premature." Who started the rumor he doesn't know, but telegrams of condolence and even flowers were somewhat out of order, since John is on the job as usual at the old stand. His friends, both of the old days and the new, will be glad to know it.

The "Smokehouse", a modernistic combination of retail meat store, restaurant and produce market equipped for quick freezing and storage, was opened recently near Winston-Salem, N. C. The establishment was built by R. E. Lesseter and will serve as an outlet for cattle,

hogs and sheep raised on his estate near Winston-Salem.

MEAT INDUSTRY FACTS

A revised and enlarged edition of the "Reference Book of the Meat Packing Industry" has been issued by the Institute of American Meat Packers. It brings up to date statistical material included in earlier editions, gives the historical background of meat, shows the place of meat in the diet, the educational work that is being done on behalf of meat, and describes the meat industry of the present time.

Some interesting historical information is given in "The quest of food;" the nation's meat producing plant is described; numbers of livestock on farms from 1840 to 1938 given; number slaughtered annually from 1880 to 1937; meat production annually from 1900 to 1937; meat consumption in the United States and other countries; livestock prices since 1900; a history of the American meat industry; competition in the industry; profits; packinghouse operations; distribution; exports and imports; a description of the Institute as the trade association of the meat packing industry and other information.

The book contains 64 pages with index and is a valuable reference for those within or related to the industry. It is distributed free of charge.

VISKING RAISES WAGES

A voluntary wage increase of approximately 7½ per cent for all payroll employees of The Visking Corporation went into effect on August 8. This was a complete surprise to the workers; even an apprentice now receives more than the ultimate minimum wage under the federal wages and hours bill. Over 500 employees are affected.

NEWS OF THE RETAILERS

Ray Teeny has engaged in the meat business at 6717 S. E. Milwaukee, Portland, Ore.

New Deal Meat Market has been opened in Klamath Falls, Ore., by Pop England and E. C. Dale, 615 S. 6th St.

Arthur Kitchen has sold his meat business at 1111 Commerce Ave., Longview, Wash., to Ralph O. Ramsay.

W. B. Hilton & Son have engaged in the meat business in the Pope bldg., Junction City, Ore.

United Meat Market, Inc., has been chartered in Portland, Ore., with capital of \$5,000, by P. A. Alexander and others.

Mrs. Max Janczak has engaged in the meat business at 2061 S. 25th st., Milwaukee.

Weisbrod Bros. has bought a meat market at Appleton, Minn.

Everett Sense and C. O. Sletten will conduct a meat business at Breckenridge, Minn.

Mrs. Max Janczak will open a meat business at 2061 So. 25th St., Milwaukee.

Andy Anderson has purchased Nielson's Market, Astoria, Ore., and will change name to Anderson's Market.

Delbert and Warren Homan have sold their meat business in Enterprise, Ore., to Les Ohler and Edw. Grandahl.

A. L. Fouty has been succeeded in the meat business at 4147 University Way, Seattle, Wash., by John and Frank Troyer.

L. K. Woods has sold his meat and grocery business at 201 S. 9th st., Yakima, Wash., to John H. Bunker.

Capitol Street Food Market has been established in Salem, Ore., by Joseph and Alfred J. Domagalla.

Rhodes Market has succeeded to the business of De'Orde's Meat Market, Cove, Ore.

Western Sanitary Meat Co. has been incorporated in Los Angeles by Ethel, Ray and E. Gruber.

H. Wong and R. Pond have opened a meat market at 1469 Hyde st., San Francisco.

H. Foster has engaged in the meat business at 3398 Mission st., San Francisco.

Frank J. Sadler, Sr., has purchased the Cut-Right Meat Market, Los Gatos, Cal.

W. J. Morris and F. J. Machado have engaged in the meat business at 4757 J st., Sacramento, Cal.

Merle Downing is erecting a butcher shop in Big Basin Wy., Saratoga, Cal.

B. J. Dunn, of Hoquiam, Wash., will open a branch meat and grocery business in Aberdeen, Wash.

Gerald Peterson, owner of City Meat Market, North Powder, Ore., will rebuild the slaughter house razed by fire.

J. A. Wilson has purchased the Main Street Market, Albany, Ore., from C. J. Thurston.

Vern Diller has engaged in the meat

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on August 18, 1938.

FRESH BEEF:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS, Choice ¹ :				
400-500 lbs.	\$16.00@17.50			
500-600 lbs.	16.00@17.50			
600-700 lbs.	16.00@17.50	\$18.00@19.00	17.50@18.50	\$18.00@19.00
700-800 lbs.	16.00@17.50	18.50@19.50	17.50@18.50	
STEERS, Good ² :				
400-500 lbs.	14.00@16.00			
500-600 lbs.	14.00@16.00			
600-700 lbs.	14.00@16.00	16.00@18.00	15.50@17.50	15.50@18.00
700-800 lbs.	14.00@16.00	16.00@18.50	15.50@17.50	
STEERS, Medium ³ :				
400-600 lbs.	12.50@14.00			
600-700 lbs.	12.50@14.00	13.50@16.00	12.50@15.00	13.50@15.50
STEERS, Common (Plain) ⁴ :				
400-600 lbs.	10.50@12.50	12.00@13.50	11.00@12.50	12.00@13.50
COWS (all weights):				
Choice				
Good	11.00@11.50	11.50@12.50	11.50@12.50	
Medium	10.50@11.00	11.00@11.50	10.50@11.50	11.00@12.00
Common (plain)	9.50@10.50	10.50@11.00	10.00@10.50	10.50@11.00
FRESH VEAL AND CALF:				
VEAL (all weights) ⁵ :				
Choice	15.00@16.00	16.00@17.00	17.00@18.00	17.00@18.00
Good	14.00@15.00	14.50@16.00	15.00@17.00	15.00@17.00
Medium	13.00@14.00	12.50@14.50	14.00@15.00	13.00@15.00
Common (plain)	12.00@13.00	11.50@12.50	13.00@14.00	12.00@13.00
CALF (all weights) ⁶ , ⁷ :				
Choice				
Good	11.50@12.50			
Medium	10.50@11.50			
Common (plain)	10.00@10.50			
FRESH LAMB AND MUTTON:				
SPRING LAMB, Choice:				
38 lbs. down	15.00@17.00	18.50@19.50	17.00@17.50	18.00@19.00
39-45 lbs.	15.00@17.00	18.00@19.00	17.00@17.50	18.00@19.00
46-55 lbs.	15.00@16.50	18.00@19.00	16.50@17.50	18.00@18.50
SPRING LAMB, Good:				
38 lbs. down	13.00@15.00	17.50@18.50	16.50@17.00	17.00@16.00
39-45 lbs.	13.00@15.00	17.00@18.00	16.00@17.00	17.00@18.00
46-55 lbs.	13.00@15.00	16.50@18.00	16.00@17.00	17.00@18.00
SPRING LAMB, Medium:				
All weights	12.00@13.00	15.00@17.00	14.00@16.00	15.00@17.00
SPRING LAMB, Common (Plain):				
All weights	11.00@12.00	13.00@15.00	12.00@14.00	13.00@15.00
YEARLING (all weights):				
Choice				
Good	11.50@13.50		12.00@14.00	
Medium	10.50@11.50		11.00@12.00	
Common (plain)	9.50@10.50		10.00@11.00	
MUTTON (Ewe), 70 lbs. down:				
Good	8.00@ 9.00	9.00@10.00	8.00@ 9.00	
Medium	7.00@ 8.00	8.00@ 9.00	7.00@ 8.00	
Common (plain)	6.00@ 7.00	7.00@ 8.00	6.00@ 7.00	
FRESH PORK CUTS:				
LOINS:				
8-10 lbs.	20.00@21.00	18.50@19.00	17.00@18.50	17.50@20.00
10-12 lbs.	19.00@20.00	18.00@19.00	17.00@18.00	17.00@19.50
12-15 lbs.	16.50@18.00	16.00@17.50	15.00@16.00	16.00@17.50
16-22 lbs.	12.00@13.50	13.50@15.50	13.00@14.00	14.50@16.00
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.	14.50@15.50		15.00@16.00	
PICNICS:				
6-8 lbs.		15.00@16.00		
BUTTS, Boston Style:				
4-8 lbs.	18.00@19.00		17.50@19.00	17.50@19.00
SPARE RIBS:				
Half sheets	11.50@12.50			
TRIMMINGS:				
Regular	8.00@ 8.50			

NOTE: Effective July 5, carcasses from new crop lambs will be classified as "Spring Lamb," and carcasses from old crop ovine animals will be classified as "Yearling."

¹Includes heifers 300-450 lbs. and steer down to 300 lbs. at Chicago. ²"Skin on" at New York and Chicago. ³Includes sides at Boston and Philadelphia.

business at 3416 S. E. Powell, Portland, Ore.

H. M. McCall has taken over the meat department of the Fareway store at Boone, Ia.

Wallace W. Jensen will open a meat

market at Spirit Lake, Ia.

Weisbrod Bros. has taken over the Lembke Meat Market at Appleton, Minn.

Bundy & Mae were succeeded by Worth Bundy at Alexandria, Minn.

JULY FRESH MEAT PRICES

CHICAGO

Wholesale fresh meat prices for July, 1938, with comparisons:

BEEF.

	July, 1938.	June, 1938.	July, 1937.
Steer—			
Choice, 400-500 lbs. ¹	\$16.84	\$15.76	\$22.14
500-600 lbs.	16.84	15.76	22.14
600-700 lbs.	17.11	15.90	22.18
700-800 lbs.	17.11	15.90	22.19
Good, 400-500 lbs. ¹	15.46	14.92	20.31
500-600 lbs.	15.46	14.92	20.31
600-700 lbs.	15.67	14.99	20.45
700-800 lbs.	15.67	14.99	20.45
Medium, 400-600 lbs. ²	14.21	14.15	16.20
600-700 lbs.	14.36	14.09	17.11
Common, 400-600 lbs. ²	12.49	13.15	12.70
Cow, all wts.—			
Choice			
Good	12.45	12.33	14.75
Medium	11.85	11.65	12.31
Common	11.16	11.15	10.62

VEAL CARCASSES.

Veal, all wts.— ³	July, 1938.	June, 1938.	July, 1937.
Choice	14.18	13.86	15.50
Good	13.18	12.86	14.50
Medium	12.22	11.90	13.44
Common	11.26	11.07	12.37

Calf, all wts.—³

Calf, all wts.— ³	July, 1938.	June, 1938.	July, 1937.
Choice			
Good			
Medium			
Common			

LAMB AND MUTTON.

Lamb—	July, 1938.	June, 1938.	July, 1937.
Choice, 38 lbs. down	18.98	16.10	20.33
39-45 lbs.	18.98	15.60	20.33
46-55 lbs.	18.98	15.10	20.48
Good, 38 lbs. down	17.06	14.74	19.06
39-45 lbs.	17.06	14.01	19.06
46-55 lbs.	17.06	13.56	19.53
Medium, all wts. ⁴	15.31	12.38	17.99
Common, all wts. ⁴	14.06	11.48	16.53

Yearlings, all wts.—

Yearlings, all wts.—	July, 1938.	June, 1938.	July, 1937.
Choice			16.01
Good	13.82		15.45
Medium	12.32		13.67
Common	11.32		11.32

Mutton (ewe), 70 lbs. down—

Mutton (ewe), 70 lbs. down—	July, 1938.	June, 1938.	July, 1937.
Good	9.50	9.10	10.38
Medium	8.50	8.10	8.94
Common	7.50	7.20	7.50

FRESH PORK.

FRESH PORK.	July, 1938.	June, 1938.	July, 1937.
Hams, 10-14 lbs. av.	19.68	18.12	21.36
Loin, 8-10 lbs. av.	23.40	20.64	28.66
10-12 lbs. av.	22.40	19.64	27.00
12-15 lbs. av.	19.46	17.76	23.32
16-22 lbs. av.	14.61	15.48	19.09
Shoulders, N. Y. style—skinned, 8-12 lbs. av.	15.28	13.70	19.02
Picnics, 6-8 lbs. av.			11.32
Butts, Boston style, 4-8 lbs. av.	18.55	16.92	24.02
Spareribs (half sheets)	12.49	11.40	16.28

NEW YORK

Wholesale fresh meat prices for July, 1938, with comparisons:

BEEF.

	July, 1938.	June, 1938.	July, 1937.
Steer—			
Choice, 400-500 lbs. ¹	\$18.16	\$10.44	\$11.00
500-600 lbs.	18.16	16.44	22.67
600-700 lbs.	18.31	16.45	22.97
700-800 lbs.	18.41	16.45	22.99
Good, 400-500 lbs. ¹	16.98	15.63	19.96
500-600 lbs.	16.98	15.63	20.48
600-700 lbs.	17.14	15.64	20.72
700-800 lbs.	17.24	15.64	20.83
Medium, 400-600 lbs. ²	14.78	14.41	16.16
600-700 lbs.	15.28	14.72	16.67
Common, 400-600 lbs. ²	13.28	13.28	12.55

Cow, all wts.—

Cow, all wts.—	July, 1938.	June, 1938.	July, 1937.
Choice			13.97
Good	12.90	12.63	12.38
Medium	11.74	11.78	10.44

VEAL CARCASSES.

Veal, all wts.— ³	July, 1938.	June, 1938.	July, 1937.
Choice	15.81	15.54	17.34
Good	14.31	13.99	15.58
Medium	12.88	12.36	14.28
Common	11.88	11.81	13.06

Calves, all wts.—⁴

Calves, all wts.— ⁴	July, 1938.	June, 1938.	July, 1937.
Choice	12.88		14.67
Good	11.50		13.47
Medium	10.55		12.38

LAMB AND MUTTON.

Lamb—	Choice, 38 lbs. down	19.56	16.56	21.13
Yearlings, all wts.—				
Choice	14.92			17.92
Good	13.44			15.03
Medium	12.20			15.03
Mutton (ewe), 70 lbs. down—				
Good	9.40			9.29
Medium	8.31			10.09
Common	7.25			8.32

FRESH PORK.

FRESH PORK.	Hams, 10-14 lbs. av.	20.80	18.00	22.71
Loin, 8-10 lbs. av.	22.84	20.47	27.42	
10-12 lbs. av.	22.08	19.92	26.62	
12-15 lbs. av.	19.53	18.56	23.76	
16-22 lbs. av.	16.08	16.32	20.60	
Shoulders, N. Y. style, skinned, 8-12 lbs. av.	16.96	15.31	19.04	
Picnics, 6-8 lbs. av.				
Butts, Boston style, 4-8 lbs. av.	19.55	16.92	24.02	
Spareribs (half sheets)	12.49	11.40	16.28	

¹Weight range of 300-500 lbs. in 1937; ²Weight range of 300-600 lbs. at Chicago in 1937. ³Skin on at New York and Chicago. ⁴Effective June 7, 1937, carcasses from lambs born in spring of 1936 classified as yearlings.

NEW MEAT EXHIBITS READY

Meat cuts suitable for every purpose and for every purpose will be shown by the National Live Stock and Meat Board during the Meat Exhibit season now at hand. Displays will range from the standing rib roast to plate boiling beef, from Frenched loin roast to ham shank, and from English lamb chops to lamb neck slices.

In conjunction with this array of "stream-lined" cuts which represent the new styles for 1939 will be thought-provoking displays which show the necessity of meat in the diet, and portrayal of new revelations in the fields of meat cookery and food value, all to appear in a series of meat exhibits for fairs, livestock expositions and food shows.

The exhibit season officially opened at the Illinois State Fair in Springfield, August 13 to 21. A continuous schedule has been arranged and the season will reach its climax with the exhibit at the International Live Stock Exposition in Chicago.

There will be cuts for the diet of the "would-be thins," and for those who seek to be pleasingly plump, cuts for the woman with the Rolls-Royce income as well as for those who have to stretch their meat dollars to the limit. Visitors will learn that meat from the lower-priced cuts is just as high in food value as meat from the more select cuts. An innovation in displays will be one showing cuts especially suitable for special events, such as Hallowe'en, Thanksgiving, Christmas, New Year and other festive occasions.

Thirteen glass vials which contain in purified form, food elements with almost magical properties will be on display. These thirteen elements are absolutely essential to health and nine of them are found in meat. They include iron, which builds red blood and helps to prevent anemia; phosphorus, which helps to

build strong bones and healthy teeth; protein, which builds and repairs body tissues; and five vials containing vitamins. These vitamins promote growth, stimulate the appetite and help to prevent such diseases as scurvy, pellagra and rickets. Meat is a good source of the necessary vitamins.

Lard will again be used in modeling displays which tell a forceful story.

The season's meat exhibits are planned to be of practical interest and value to livestock growers and feeders, housewives, retailers, students, teachers, physicians, dentists and business men. The story of meat will be presented in an easily understandable way and at the same time in such a striking form that the information will not be forgotten.

FOOD STANDARDS COMMITTEE

Appointment of a food standards committee in the Food and Drug Administration, U. S. Department of Agriculture, has been approved by Secretary of Agriculture Wallace. The committee will function under the food, drug and cosmetic act of 1938, formulating food definitions and standards both of identity and quality, including fill of containers.

Meats and meat food products are exempt from the new act so far as they are covered in the meat inspection act. But other products handled or manufactured by packers—such as dog food, livestock feeds, all-vegetable shortenings, canned vegetables and soups—come under the terms of the new law.

The committee will meet at intervals to review data assembled, draft tentative standards and then, upon conclusion of public hearings, make its final recommendations. Under the new act these definitions and standards will have the full force and effect of law when promulgated by the Secretary. Members of the committee are:

For Association of Official Agricultural Chemists: C. D. Howard, director and chief, division of chemistry and sanitation, state board of health, Concord, N. H., and Guy G. Frary, state chemist, Vermilion, S. D.; For Association of Dairy, Food and Drug Officials: J. J. Taylor, state chemist, department of agriculture, Tallahassee, Florida, and Mrs. F. C. Dugan, director, bureau of foods, drugs and hotels, state board of health, Louisville, Ky.; For the Food and Drug Administration: W. B. White, chief, food division, and W. S. Frisbie, chief, division of state cooperation.

CHAIN STORE SALES

Safeway Stores, Inc., reports sales of \$223,526,242 for the first 32 weeks of 1938, a decrease of 3.3 per cent from \$231,195,665 volume in 1937. Sales for the four weeks ended August 6 were \$28,684,522 compared with \$30,106,912 a year earlier.

Classified ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Men Wanted

Manager Wanted

Foreign concern shipping large quantities of canned hams and sausages to the United States desires experienced manager for establishing own offices. W-332, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Rendering Superintendent

Wanted, highly experienced rendering superintendent or foreman who has had considerable experience in dry rendering. State salary and experience, with reference. W-327, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

High-Grade Salesman

Large, well-established Eastern manufacturer, catering to meat packing industry, is seeking a high-grade salesman. Will consider only applicants having held responsible position and having unquestionable record and personal reputation, who can produce business with a strictly quality product. This is a salaried position. Applicants must state complete personal history, experience, accomplishments, age, family responsibilities, commercial and personal references, also salary expected. Strictly confidential. No references will be checked until after first interview. W-333, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Plants for Sale

Packing Plant

For sale, small modern packing plant fully equipped; also rendering plant with practically new equipment; both situated on ten-acre tract located in Tulsa, Oklahoma. Write for further details to Roy F. Godfrey, Receiver, 602 Tulsa Loan Building, Tulsa, Oklahoma.

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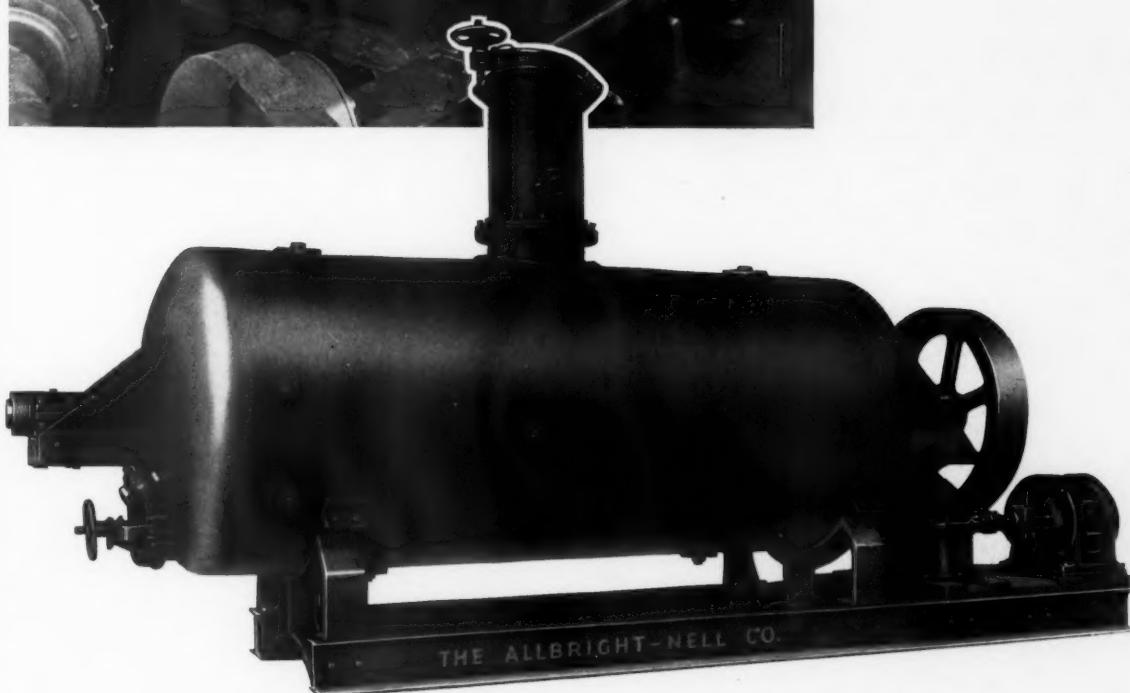
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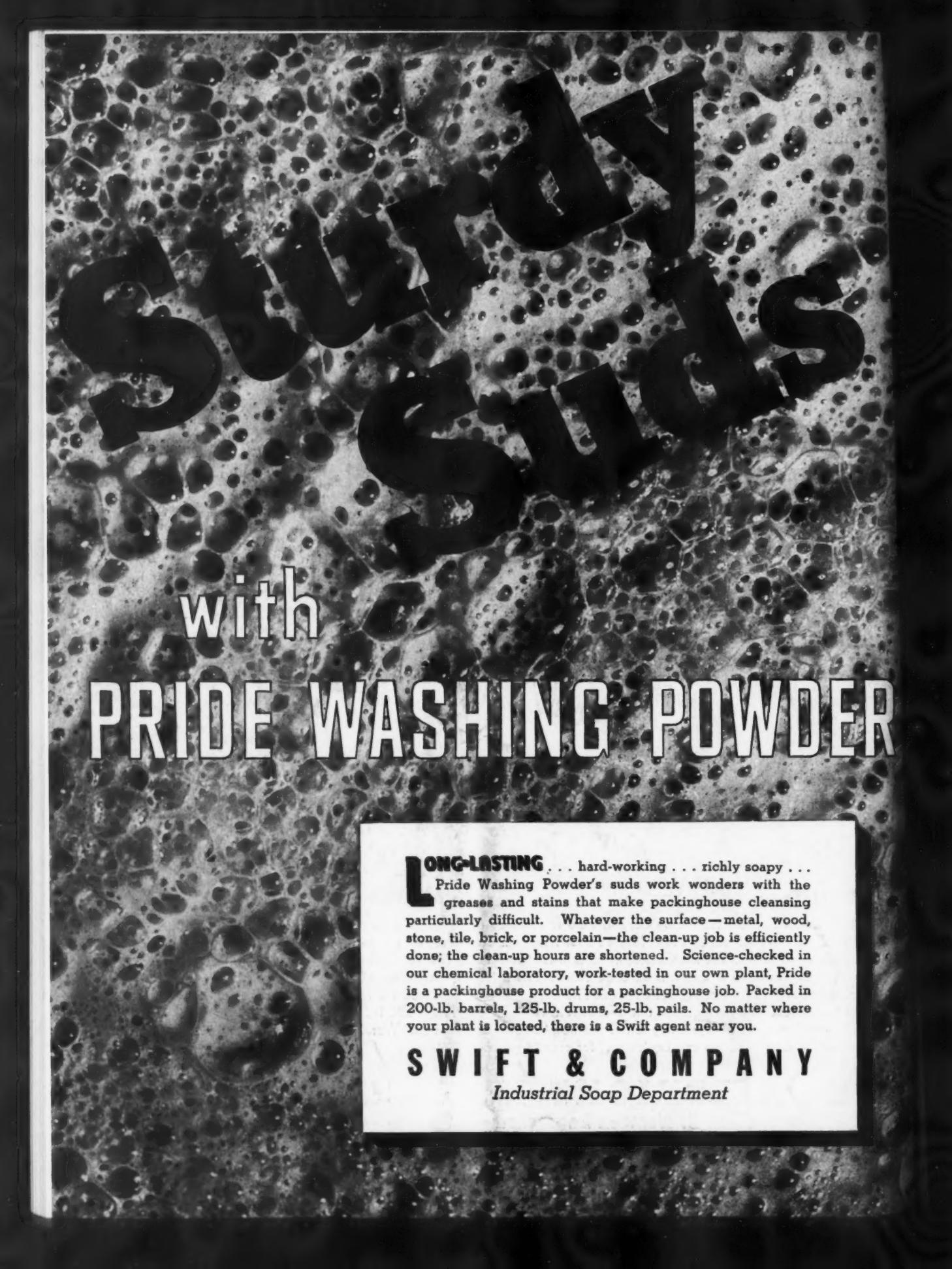
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patents 1,317,675, 1,578,245, 1,630,124,
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